

Tortilla Casserole

Show:Feb 20th

Ingredients:Serves 6 - 8

2 cups boneless, skinless Chicken, cooked and shredded
1 cup Corn kernels
1 cup Green Onions, chopped
1/2 cup Cilantro, fresh, chopped
2 4-oz can Green Chili Peppers, diced
Cooking oil (1/2 inch)
12 Corn Tortillas
8 oz. Cheese, Monterey Jack or pepper, grated (reserve some for topping)
8 oz. Cheddar Cheese, grated (reserve some for topping)
5 Eggs, beaten
2 cups Milk
8 oz. Salsa

Procedure:

Preheat oven to 350°F.

In a large bowl mix shredded chicken, corn kernels, green onions, cilantro and diced green chilies. Lightly oil the bottom of a large baking dish (12X7 oval). Layer, in shingle fashion, 1/2 the tortillas on the bottom of the dish. Pour in 1/2 of the chicken mixture and add 1/2 the 2 cheeses.

Repeat this again by adding the other 1/2 of tortillas and the remainder of ingredients, sprinkling the cheese on top.

In a separate bowl, combine the eggs, milk and salsa. Pour over tortilla casserole. Cover with plastic wrap and chill in refrigerator over night.

Remove an hour before baking and bake at 350°F for 45-60 minutes.

[« Back to List of Recipes](#)