

# Chicken Enchilada Casserole

**Category:** Mexican

**Servings:** 8

**Rating:** 10

**Source:** Anonymous

**Description:**

**Ingredients:**

1chicken	2 whole large breasts
1cream of chicken soup	2 cans
1chicken stock	10 ounce can low-sodium
1green chilies	8 ounce chopped
1cumin	1/4 teaspoon
1salt	1/4 teaspoon
1chili powder	1/4 teaspoon
1oregano	1/2 teaspoon
1garlic	2 cloves minced
1Longhorn cheddar che	1 pound grated
1jack cheese	1/4 pound grated
1onion	2 large coarsely chopped
1corn tortilla	12
1salt	
1pepper	
1vegetable oil	

**Instructions:**

Salt and pepper the chicken, wrap in foil and bake in a 350° oven until the meat falls from the bone. Cool and debone. Heat the soup, enough chicken stock to thin soup out a little, and seasonings, stirring until hot. Set aside. Dip tortillas in hot oil just to soften. Drain. Grease the bottom of a 2-1/2 quart casserole and place 3 tortillas evenly over the bottom, overlapping in places. Place 1/4 of the chicken, broken in small pieces, over the tortillas. Add 1/4 of the chilies then 1/4 of the cheese. Next, sprinkle 1/4 of the onions over the cheese. Pour 1/4 of the soup over top. Repeat for 4 layers, topping with cheese and onion. Bake in a 375° for 35-45 minutes, or until briskly bubbling around the edges. Reheats nicely.