

## Chicken Tortilla Casserole

- 1 rotisserie Chicken, de-boned and diced
- 1 Can *Rotel* Original, drained
- 1 can green enchilada sauce
- 12 corn tortillas cut into 8 triangles
- 3 cups Monterey Jack or Mexican blend cheese, grated
- ½ cup sharp cheddar cheese
- ¼ cup of all-purpose flour
- ¼ cup butter
- 1 cup sour cream
- 1 - 4 oz. can of mild chopped green chilies
- 1 - 4 oz. can of sliced black olives

### METHOD:

Pre-heat oven to 375 degrees. Melt butter in a large frying pan. Stir-in flour to make a roux. Stir until bubbly and cook 3 minutes. Whisk in enchilada sauce, *Rotel*, chilies, and olives. Remove from heat. Add sour cream & cheddar cheese. Fold in tortilla triangles & chicken. Put into a greased 9 x 13 baking dish or large Le Creuset pan. Top with remaining cheese. Cover with foil and bake 1 hour. Remove foil and continue baking until light golden brown. Remove from oven and rest for 10 minutes. Serve with chopped green onions, chopped fresh cilantro and hot sauce, if desired.

*Note: This can be divided in ½ and put into two smaller casseroles, covering one with plastic wrap and frozen for later. Thaw completely, remove plastic wrap and cover with foil before baking.*