

# Baked Mexican Chicken



PREPARATION TIME  
15 minutes



COOKING TIME  
40 minutes



PERFECT PARTNER  
corn bread



Chopped parsley is a pretty garnish that adds lots of flavor. Buy large bunches when parsley is on sale. Then wash, pat dry and chop in a food processor or blender. Store, tightly packed, in the freezer.

## SHOPPING LIST

- pepper • parsley • tortillas
- mushroom soup • jalapeño
- tomatoes with chiles
- Monterey Jack • sour cream

## ON HAND

- cooked chicken • onion
- butter • milk

## INGREDIENTS

- 1/4 cup butter
- 1 onion, chopped
- 1 bell pepper, chopped
- 1 (10-ounce) can cream of mushroom soup
- 1 (14.5-ounce) can tomatoes with green chiles
- 2 cups chopped cooked chicken
- 10 (6-inch) corn tortillas
- 2 cups shredded Monterey Jack cheese
- 1 cup sour cream
- 1 tablespoon milk
- 1 small jalapeño pepper, chopped
- 1/4 cup chopped fresh parsley

SERVES 6

**COOK'N**  
*Express*

• If you cannot find canned tomatoes with green chiles, prepare a quick substitute yourself. Combine a can of stewed tomatoes with either a chopped fresh jalapeño or a small can of chopped green chiles.

### Make Ahead

You can make this dish through step 3 up to 4 hours ahead. Refrigerate until ready to bake and serve.

### ♦ VARIATION

*For an authentic Mexican flavor, garnish with finely chopped fresh cilantro.*

**1** Preheat oven to 325°F. Melt butter in a large skillet; add onion and pepper. Cook until tender, about 5 minutes. Stir in soup, undrained tomatoes and chicken. Tear tortillas into bite-size pieces.



**2** Spray a large casserole dish with cooking spray. Layer tortillas, soup mixture and Monterey Jack cheese in prepared casserole.

**3** Mix sour cream, milk and jalapeño in a small bowl. Spread over top of casserole.



**4** Bake chicken until bubbly, about 40 minutes. Sprinkle with parsley. Serve immediately.