



FIESTA CHICKEN CASSEROLE

Ingredients:

- 1 T. canola oil
- 1 C. onion, chopped
- 1-1/2 tsp. cumin
- 1 tsp. chili powder
- 1/4 tsp. garlic salt
- dash cayenne
- 2 cans (15.5 oz.) Great Northern beans, rinsed & drained
- 2 C. shredded, skinless cooked chicken (rotisserie)
- 1 C. sliced green onion
- Corn tortillas (6 inch)
- 2 C. Mexican-blend cheese
- 1 C. 1% low-fat milk
- 1/2 C. cilantro (I use a whole bunch)
- 1 (16oz.) jar green salsa

*This is a family favorite – my kids ask for this all the time.
Hope your family enjoys it as well!*

Recipe Instructions:

Preheat oven 350 degrees
Butter baking dish

STEP 1:

- Heat oil in pan over medium heat.
- Cook onion until tender. Add beans and spices. Cook until heated through.
- Add green onion, mix well.
- Add bean mixture to shredded chicken and mix well.

STEP 2:

- Layer 6 tortillas in bottom of buttered baking dish.
- Spread 1/2 chicken/bean mixture over top. Top that with 1/3 cheese. Repeat layers and finish with layer of tortillas on top. Set aside.

STEP 3:

- In blender, combine salsa, milk and cilantro. Blend until smooth.
- Pour over tortillas.
- Cover and bake 350 degrees for 35 minutes.
- Uncover, sprinkle with remaining cheese and bake uncovered 5–10 more minutes.



#CookingWithKristenK

**KRISTEN
KAMFJORD**

SIBCYCLINE
REALTORS

513-226-6082 | kristenk@sibcycline.com | www.sibcycline.com/kristenk

