

Chicken Enchilada Casserole

For two; in loaf pan

Ingredients:

10 mL oil ½ clove garlic, minced 1 chicken breast 2 flour tortillas, cut in half 30 mL tomato sauce 50 mL salsa 100 mL grated cheddar cheese	<u>Filling</u> 100 mL grated cheddar cheese 100 mL sour cream 25 mL salsa 2 mL cumin Dash garlic powder 1 green onion, minced
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Method:

1. Preheat oven to 350 F. Grease loaf pan. Mince garlic. Cut tortillas in half.
2. Cut chicken into short thin strips. Add oil to frying pan over medium heat. Add chicken and garlic; cook until no pink remains inside chicken pieces. Remove from heat.
3. Filling: in a bowl, combine all filling ingredients. Add cooked chicken. Divide chicken filling into 3 equal portions.
4. Layer up the casserole:
 - a. Spread tomato sauce on bottom of loaf tin
 - b. Add ½ tortilla
 - c. Add chicken filling (1/3 portion)
 - d. Add ½ tortilla
 - e. Add chicken filling (1/3 portion)
 - f. Add ½ tortilla
 - g. Add chicken filling (1/3 portion)
 - h. Add ½ tortilla
5. Top with 50 mL salsa and sprinkle with 100 mL grated cheese.
6. Cover with foil and bake for 25-30 minutes.
7. Remove from oven and allow to cool for 5 minutes before serving.

