

Chicken & Black Bean Enchilada Casserole



Personal Chef Service

This is so much easier to make than traditional enchiladas so make an extra casserole and freeze for later

Serves 8

3T butter		2 ~ 4oz cans green chiles, diced	3c enchilada sauce
1 1/2 pounds chicken breast, finely diced	1 red onion, diced	4 canned chipolte chiles, minced	1c Cheddar cheese, grated
2t cumin powder	2 garlic cloves, finely minced	1 ~ 28oz can Mexican spiced tomatoes, diced	1c Jack cheese, grated
2t garlic powder	1 1/2c frozen corn	12 flour tortillas	
1t Debbie's Southwest Seasoning	1 ~ 15oz can black beans, drained		

Melt butter in large sauté pan. Add diced chicken and season with cumin, garlic powder and Southwest Seasoning. Brown chicken over medium heat until no longer pink. Add onion and garlic to pan and cook 3 minutes. Add corn and both chiles. Stir well to combine. Add tomatoes and cook 1 minute.

Place 1c enchilada sauce in bottom of 13x9 baking dish. Place tortillas on bottom, top with diced chicken mixture, enchilada sauce and then cheeses. Repeat layers ending with enchilada sauce and cheese.

Preheat oven to 350. Bake 35 minutes or until cheese melts and casserole is hot and bubbly.

Garnish:

Garnish with cilantro, sliced green onions, sour cream, black olives or chopped tomatoes before serving

Debbie Spangler ~ Certified Personal Chef

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