



*Many of us grew up with this casserole. It's creamy sauce and southwestern flavor are classic.*

Yield: 16 servings

4 cups heavy cream	1 onion, chopped
3 cups chicken stock	1 cup shredded cheddar cheese
2 tablespoons chipotle chile canned in adobo, pureed	1 cup shredded Monterey jack cheese
2 1/2 cups canned diced tomatoes, drained	8 boneless, skinless chicken breasts
1 cup sour cream	1 cup canned roasted red peppers, drained well
12 corn tortillas	1 cup celery, chopped

Season chicken with salt and pepper. Place in an oven proof dish with 1/4 inch of water, cover with foil and bake chicken at 325F to internal temp of 165 degrees F.

Dice chicken into 1/2 inch pieces and set aside.

Combine cream, sour cream, chicken broth, chipotle, tomatoes and set aside.

Saute onions and celery until just onions are translucent.

Chop red bell peppers into small pieces approximately the same size as the diced tomatoes.

Combine chicken, roasted red bell pepper, onions and celery.

Ladle enough sauce to coat into the bottom of a 13 x 9 baking dish. Layer tortillas, chicken mixture, sauce, then cheese; repeat layers; end with tortillas and any remaining sauce, top with cheese.

Bake at uncovered at 350 degrees F until heated through and bubbling.



©2013 Heidi M. Wittenborn  
dba Chef Heidi