

Mexican Chicken Casserole

1 lb. chicken – boneless strips
1 bell pepper
½ onion
1 can enchilada sauce (6-8 oz.)
½ jalapeno or one green chili
3 tablespoons sour cream
2 cups shredded Monterey Jack
2 cups shredded cheddar
1 tablespoon chili powder
1/8 tablespoon cayenne pepper
1-2 tablespoons butter
(may use tomatoes as desired)

Boil chicken strips until done (I cook for about 30 minutes or so). While they are cooking, chop onion, bell pepper and jalapeno, tomatoes and set aside. When the chicken is done, cool slightly and shred with a fork. Add the onions and peppers with the shredded chicken into a skillet and add butter and about 5 tablespoons of water. Salt and pepper to taste. Sauté for about 10 minutes (adjust water to keep mix moist long enough to soften veggies)

Add enchilada sauce, chili powder, and cayenne. Simmer 5-10 minutes. If the mix isn't juicy enough, just add more water, if too juicy, drain off till you get a good texture.

In an 8 x 8 casserole dish, put the chicken mix in the bottom. Dice tomatoes and put on top. Mix cheeses and spread on top (I use LOTS of cheese). Bake in oven at 350° for about 15-30 minutes or until cheese is melted.