



# Mexican Chicken Casserole

FROM CARIBE DEVINE



## You will need:

- 5-6 Boiled chicken thighs OR (2) cups of shredded rotisserie chicken
- 1.5 can Rotel Tomatoes (mild or hot)
- 1 can Cream of Chicken
- 1 medium size bar of Velveeta Cheese
- Yellow corn tortilla chips
- Butter

## Instructions:

Boil 5-6 chicken thighs in water seasoned with celery and onion. Let thighs cool and de-bone. OR de-bone 2 cups of already cooked rotisserie chicken.

In a pot, heat 1.5 cans of Rotel tomatoes and can of cream of chicken.

Slowly add chunks of velveeta cheese until completely melted.

Use a little more than half of a medium size bar.

Butter a casserole dish. Layer yellow corn chips. Layer 1 cup of shredded chicken. Layer half of sauce mixture. Then repeat.

Bake in oven on 325 degrees for 15-20 minutes until cheese mixture is melted through and slightly brown on top.



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