

Taste of Home



Chicken and Cheddar Tortilla Bake

★★★★☆

You get two for the price of one in this combo enchilada/lasagna casserole. You get all the flavors of the Mexican staple, and all the ease of layering lasagna. —Taste of Home Test Kitchen, Greendale, Wisconsin

TOTAL TIME: Prep: 25 min. Bake: 25 min.

YIELD: 6 servings.

Ingredients

1 pound boneless skinless chicken breasts, cut into 1-inch cubes

1/2 teaspoon ground cumin

1/4 teaspoon salt

1 tablespoon plus 1 teaspoon olive oil, divided

1 can (16 ounces) refried beans

1 can (14-1/2 ounces) diced tomatoes with mild green chilies, drained

8 flour tortillas (8 inches), cut into 1-inch strips

1 can (11 ounces) Mexicorn, drained

2 cups shredded cheddar cheese

Directions

1. In a large skillet, saute the chicken, cumin and salt in 1 tablespoon oil until chicken is no longer pink.
2. Combine the refried beans and tomatoes; spread 1 cup into a greased 11x7-in. baking dish. Top with 24 tortilla strips; layer with half of the corn, bean mixture, chicken and cheese. Repeat layers.
3. Using remaining tortilla strips, make a lattice crust over filling; brush with remaining oil. Bake, uncovered, at 350° for 25-30 minutes or until heated through and cheese is melted.
4. Serve immediately or, before baking, cover and freeze casserole for up to 3 months.
5. **To use frozen casserole:** Thaw in the refrigerator overnight. Remove from the refrigerator 30 minutes before baking. Bake according to directions.



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