



Chicken Enchilada Casserole

2 cups (about 1 1/2 lbs.) diced
cooked chicken, shredded
3 cups Monterey Jack cheese,
shredded
1 can (4.5 oz.) green chilies,
undrained, chopped

1 pkg. flour or corn tortillas
1 can (16 oz.) refried beans
1 can (19 oz.) enchilada sauce
1/4 cup green onions, sliced
(optional garnish)

Preheat oven to 350 degrees.

Mix chicken, 1 1/2 cups of cheese, and chiles together in a bowl.

Spread a few spoonfuls of enchilada sauce evenly across bottom of
casserole dish.

Layer 2 tortillas on top of sauce, covering entire bottom of dish and
part of the sides. Spread half the beans, followed by half the chicken
mixture and half of the enchilada sauce on top of the tortillas.

Repeat with another layer, and finish by sprinkling the rest of the
cheese on top.

Cover with foil and bake for 45-55 minutes, or until bubbly (peek
under foil to check). Let stand about 5 minutes before serving.