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Tex-Mex Chicken and Tortilla Stack

The layered look is "in" for summer dining, especially when the layers boast easy Mexican-style ingredients.



- 1 9-ounce package (2 cups) frozen chopped cooked chicken
- 1 cup finely chopped, peeled jicama
- 1/2 cup taco sauce
- 8 10-inch flour tortillas
- 1 6-ounce container frozen avocado dip, thawed
- 2 cups chopped lettuce
- 1 16-ounce can refried beans with green chili peppers or Mexican-style beans, drained and mashed
- 1 8-ounce carton light or regular dairy sour cream
- 1/3 cup chopped red sweet pepper
- 1/3 cup sliced green onions
- 1 cup shredded reduced-fat or regular cheddar cheese, Cojack cheese, or Monterey Jack cheese with jalapeno peppers
- 1/4 cup sliced pitted ripe olives
- Taco sauce (optional)

1. Thaw chicken. In a medium mixing bowl combine chicken, jicama, and the 1/2 cup taco sauce; set aside.

2. Place one of the flour tortillas on a platter. Spread with half of the chicken mixture. Spread half of the avocado dip onto a second tortilla; place, avocado side up, atop chicken. Sprinkle with half of the lettuce. Top with a third tortilla; spread with half of the beans. Top with another tortilla; add half each of the sour cream, red pepper, green onions, and cheese.

3. Repeat layers, ending with remaining sour cream, red pepper, green onions, and cheese. Sprinkle with olives. Serve immediately or cover and chill for up to 3 hours.