

Spicy Chicken Casserole

Spicy, cheesy, and tasty; this dish has it all.



Serves: 6

Total Time: 35 min

Oven Temp: 425

Nutritional Information (per serving)

Calories	350
Total Fat	15g
Saturated Fat	7g
Cholesterol	71mg
Sodium	1,120mg
Total Carbohydrate	27g
Dietary Fiber	6g
Sugars	--
Protein	26g
Calcium	--

Ingredients

- 12 ounce(s) salsa
- 1 can(s) (8-ounce) tomato sauce
- 1 chipotle chile in adobo
- 2 teaspoon(s) adobo sauce
- 2 cup(s) shredded rotisserie chicken
- 1 can(s) (15-ounce) no-salt added pinto beans, rinsed and drained
- 5 tortillas
- 1 1/2 cup(s) shredded Cheddar cheese
- 1 cup(s) cilantro

Directions

1. Preheat oven to 425 degrees F. Grease shallow 2-quart baking dish.
2. Purée in blender salsa, tomato sauce, chipotle chile in adobo, and adobo sauce until smooth. Transfer to large bowl.
3. Stir in shredded rotisserie chicken and pinto beans.
4. Arrange 2 tortillas (tearing to fit) on bottom of baking dish. Top with half of chicken mixture,

1/2 cup shredded Cheddar cheese, and 1/2 cup cilantro. Repeat layering once with 2 tortillas, remaining chicken mixture, 1/2 cup Cheddar, and 1/2 cup cilantro.

5. Top with 1 tortilla and remaining 1/2 cup Cheddar. Bake 15 to 20 minutes or until bubbling.