



oil.

Marsha's Chicken Enchilada Casserole

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Makes 4-6 servings

- 1 onion, chopped
- 1 garlic clove, minced
- 1 Tbsp. oil
- 10-oz. can enchilada sauce
- 8-oz. can tomato sauce
- salt to taste
- pepper to taste
- 8 corn tortillas - *use more*
- 3 boneless chicken-breast halves, cooked and cubed
- 15-oz. can ranch-style beans, drained
- 11-oz. can Mexicorn, drained
- 3/4-lb. cheddar cheese, grated
- 2 1/4-oz. can sliced black olives, drained

1. Saute onion and garlic in oil in saucepan. Stir in enchilada sauce and tomato sauce. Season with salt and pepper.

2. Place two tortillas in bottom of slow cooker. Layer one-third chicken on top. Top with one-third sauce mixture, one-third beans, one-third corn, one-third cheese, and one-third black olives. Repeat layers 2 more times. Top with 2 tortillas.

3. Cover. Cook on Low 6-8 hours. *Don't overcook.*

Variation:

Substitute 1 lb. cooked and drained hamburger for the chicken.