



Salsa Verde Chicken Casserole

Serves 8 / 10 mins



INGREDIENTS

12 Casa Mendosa™ 100% Corn Small Tortillas halved

1 tsp. cumin

1 tbsp. olive oil

3 cups shredded chicken (store-bought or rotisserie work great!)

1/2 onion diced

2 jars 16 ounces each salsa verde

2 cloves garlic minced

3/4 cup sour cream or plain Greek yogurt

1 tbsp. chili powder

3 cups shredded Monterrey Jack cheese

DIRECTIONS

Prep Time **10 min** | Cook Time **25 min** | Ready in **35 min**

- Preheat the oven to 375 degrees and grease a 9x12 casserole baking dish.
- Heat olive oil in a large skillet over medium heat. Once heated, add in the onion and salt and cook until softened.
- Stir in the garlic, chili powder, and cumin and cook for another minute before adding in the chicken. Mix well and remove from heat.
- In a large bowl, combine the salsa Verde and sour cream and stir well.
- Layer 3/4 cup of the salsa verde mixture on the bottom of the casserole dish.



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- Top with 8 tortilla halves.
- Layer on half of the chicken mixture, 1 cup of salsa verde, and 1/2 cup cheese.
Repeat with another round of 8 tortilla halves, the remaining chicken, 1 cup salsa verde, and 1/2 cup cheese.
- Finish with a final layer of 8 tortilla halves, the remaining salsa verde, and the remaining cheese.
- Bake for 15-20 minutes until the cheese has melted and the sauce is bubbling.
- Complete by adding on your favourite toppings and serve.

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