

Chicken Enchilada Casserole

- 1 cup sour cream
- 3 roasted red peppers, chopped
- 1 lb chicken, cooked and shredded
- ¼ cup yellow onions, diced and sautéed
- 1 ½ cups salsa
- ½ a bunch of cilantro, chopped
- 2 cloves garlic, crushed

- 2 cups shredded cheese
- Flour tortillas

1. Preheat oven to 375*
2. Grease a 9"x13" pan or similarly sized casserole dish.
3. Combine sour cream, peppers, chicken, onions, salsa, cilantro, and garlic into a creamy sauce.
4. Layer the mixture with cheese and tortillas -- sauce, cheese, tortilla, etc – until pan is full.
5. End with a layer of cheese.
6. Bake covered for 10 to 20 minutes, until bubbly.
7. Uncover for 10 minutes to brown top.
8. Serve warm, with garlic bread.