Mexican Chicken Casserole

Feeds 6-7 and is cooked in one Dutch oven (additional pans could be used but why have another dish to clean?). Total preparation time for one person to prepare this is approximately one hour.

Ingredients

2-3 chicken breasts (add an additional chicken breast to increase the number of people to feed)

1 red onion

1 green bell pepper

1 stick of butter

1 can Rotel tomatoes

1 can cream of mushroom soup

1 can cream of chicken soup

6 cups (approximately) of shredded cheddar cheese

1 large package of white corn tortillas (20+)

You will need coals ready for the final heating of this meal. Be sure to start on them in time (meal preparation time is approximately 25 minutes from when you start cooking).

In a 12” or larger Dutch oven, bring enough water to boil to cover the chicken breasts in the oven. Put the chicken in and boil 20-25 minutes. Break up the chicken half way through, if possible, to ensure it is cooked all the way through.

While the chicken is boiling, dice the onion and set aside. Dice the green bell pepper and set aside. Tear up 6-10 tortillas into bit sized (1” to 2”) pieces and set aside.

Once the chicken is cooked, pull and wrap in foil to keep it warm. Wipe out the Dutch oven. In the Dutch oven, melt the butter and sauté the diced onions until almost translucent (be careful not to burn the butter or onions). Add the green bell pepper and continue to stir. Sauté the mixture for approximately a minute. Stir in the Rotel tomatoes, cream of mushroom soup, and cream of chicken soup. Continue stirring until well mixed and hot. Don’t allow the bottom to burn. Remove from the heat. Work quickly on the next steps to ensure you don’t loose too much heat in the meal.

Tear the chicken in to bite sized pieces and stir into the Dutch oven. Stir in a cup or two of shredded cheese. Sir in the torn-up tortillas. Evenly spread the mixture around the Dutch oven.

Tear 6 tortillas into quarters and cover the mixture – overlapping tortillas is ok. Cover the tortillas with a layer of cheese (1 to 2 cups as necessary).

Put the lid on the Dutch oven and cover with coals. Heat from the top only for 10 minutes or until the cheese is melted.

Serve with fresh pico de gallo, guacamole, fried tortillas (or chips), or grilled jalapenos or serrano peppers. Allow your guests to season to desired with Tabasco, Texas Pete’s, or Tony Chachere’s (some of Troop 17’s favorites).