

# Name: Chicken Enchilada Casserole

<b>Yield:</b>	<b>Author: Barbara Walker</b>		
<b>Ingredients</b>	<b>Actual</b>		<b>Notes</b>
	<b>Weight</b>	<b>Measure</b>	
Chicken mushroom soup – 1 can	10-3/4 oz		Condensed
Sour cream	3/4 cup		
Milk		2 tbsp	
Chiles, green -1 can	4 oz		Diced
Scallops – 2			Chopped
Corn tortillas – 9 (5-1/4 inch)			
Chicken, cooked	2 cups		Chopped
Cheddar cheese	1/2 lb		Shredded (2 cups)
Olives, sliced – 1 (2.2 oz) can			drained
<b>Preparation</b>			
1. Preheat oven to 350 degrees.			
<b>Cooking Directions</b>			
1. Mix together soup, sour cream, milk, chilis and scallions. 2. Arrange 3 tortillas in bottom of 11x7 inch baking dish. Spread 1/3 of the soup mixture, evenly over the tortillas. Then sprinkle with half the chicken and 1/3 of the cheese. Then repeat layer and top with remaining 3 tortillas, olives, remaining soup mixture and then sprinkle with remaining cheese. 3. Bake 30-35 minutes or until heated through and bubbly.			