

ProView

Chicken Enchilada Casserole



Ingredients

Serves 18

- 3 lb ProView Rotisserie Pulled Chicken (#10404)
- 48 6" Corn Tortillas
- 48 oz Enchilada sauce
- 32 oz Black Beans or Kidney Beans
- 2 oz Fresh Chopped Cilantro
- 24 oz Shredded Cheddar
- Sour Cream (Optional side)
- Guacamole (Optional side)

Directions

1. Remove defrosted Rotisserie Chicken from bag, put in large mixing bowl, pull apart until pieces are separated.
2. Mix chopped Cilantro with shredded chicken, set aside.
3. Place 12 oz of Enchilada sauce across bottom of full-size hotel pan.
4. Cover bottom of pan with 12 corn tortillas.
5. Place 12 oz of Enchilada sauce across tortillas.
6. Add 12 oz of shredded chicken cilantro mix across tortillas.
7. Sprinkle 8 oz of black (or kidney) beans.
8. Sprinkle 8 oz of shredded cheese.
9. Repeat this process 3 times using all ingredients.
10. Cover with aluminum foil and bake at 350°F until internal temperature reaches 165°F.

**This recipe can be modified to fit your program*

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