

Mexican Chicken
Serves 12

Gather together and set aside in refrigerator:

- 18 Corn Tortillas (cut into 8 pieces each)
- 4 Cups cooked chicken – shredded or diced
- 4 cups Mozzarella Cheese

Sauté together in a large saucepan until onion is clear:

- 1 large onion, chopped
- 2 Tbls Margarine or canola oil

Add to sautéed Onion, and mix together:

- 2 4oz cans chopped green chilies (mild is best for a crowd)
- 1 10 1/2oz can cream of chicken soup
- 1 10 1/2oz can cream of mushroom soup
- 1 cup milk

Add to this, the 4 cups cooked chicken.

For safe handling support foil pan from beneath with cookie sheet or tray. Grease deep foil pan and layer ingredients as follows:

1/3 of tortilla wedges

1/3 of chicken/sauce mixture

1/3 of Mozzarella cheese

Repeat layers 3 times, ending with cheese on top Cover casserole with aluminum foil sprayed with cooking spray (to keep from sticking.)

Stick label on top stating name of casserole, date prepared, and your name.

Immediately cool the casserole in refrigerator or freezer.

Only prepared casseroles **at or below 41°F** can be received in the TPC kitchen.

Casserole will be baked on Sunday at 375 degrees for about 1 hour (if thawed) or 2 hours (if frozen), until internal temperature reaches **165°F** and contents are bubbly hot and top is beginning to brown.

What shall I bring to the Lord, the God of heaven, when I come to worship Him?

*The Lord has told us what is good. **What he requires of us is this: to do what is just, to show constant love, and to live in humble fellowship with our God. (Micah 6:6 and 8)***

Thank you for caring – and sharing.

TPC Sunday Community Lunch