

# Recipes from New York Times Bestselling Author **SUSAN MALLERY**

---

## **Chicken Enchilada Casserole**

### INGREDIENTS:

- 15-oz can of tomato sauce
- 10.5-oz can of cream of chicken soup
- 2 T chili powder
- 1 t garlic salt
- 15-oz can of black beans, partially mashed
- 6 C cooked chicken, shredded (1 rotisserie chicken works nicely)
- ½ C sour cream
- ½ C frozen corn
- 2 C shredded cheddar-jack cheese, divided
- 12 corn tortillas, cut into 1-inch slices, divided
- 2 C baby spinach leaves



Mix tomato sauce through garlic salt. Set sauce aside.

Mix beans, chicken, sour cream, corn, and 1 C cheese. Set filling aside.

Preheat the oven to 400 degrees. Line a 13x9-inch pan with foil and spray with nonstick spray. Spread about  $\frac{3}{4}$  C of sauce into the prepared pan. Layer half of the corn tortilla strips on top of the sauce, partially overlapping. Put the filling on top of the tortillas, and the baby spinach on top of that. Spread another  $\frac{3}{4}$  C of sauce over the spinach leaves. Cover with the rest of the tortilla strips. Top with all of the remaining sauce.



Cover with foil and bake for half an hour. Top with remaining cheese and bake for another 5-10 minutes, until cheese has melted and started to brown, and mixture is bubbly. Let sit for 10 minutes before serving. If desired, garnish with a dollop of sour cream, green onions and tomatoes.