

# Enchilada Lasagna

2 cups shredded cooked chicken  
8 ounces cream cheese, softened  
4 ounces chopped cooked spinach  
1 can (15 ounces) great northern beans, rinsed and drained  
1 can (4 ounces) green chilies  
3 cups Mexican blend shredded cheese, divided  
3/4 teaspoon garlic powder  
1/2 teaspoon salt  
1/4 teaspoon pepper  
12 corn tortillas  
1 can (19 ounces) green enchilada sauce

Preheat the oven to 350. Spray a 9 x 9 baking dish with cooking spray. In a large bowl, mix together the chicken, cream cheese, spinach, beans, green chilies, and 2 cups of cheese. Stir in the garlic powder, salt, and pepper. In the bottom of the baking dish, spread about 1/2 cup of enchilada sauce to cover the bottom. Layer 4 tortillas on the bottom of the dish. Top with half of the chicken mixture. Layer another 4 tortillas over the top of the chicken mixture, then spread with half of the remaining enchilada sauce. Top with the remaining chicken mixture. Layer 4 more tortillas over the top of the chicken mixture, spread with the remaining enchilada sauce, and sprinkle with remaining 1 cup of cheese. Bake 30-35 minutes, or until the cheese is melted and the sauce is bubbling. Let stand ten minutes before serving.