

## **Creamy Chicken Enchilada Casserole (adapted from the Stay at Home Chef)**

### **Rice**

1 cup long grain white rice ( I used basmati)

2 cups chicken broth

1/2 tsp cumin, chili powder and salt

Make the rice by combining 1 cup rice, 2 cups chicken broth and spices in a medium saucepan. Bring to a boil, cover, reduce heat and simmer for 15 minutes or until all liquid is absorbed. Fluff with a fork and set aside.

### **Sauce**

While rice is cooking, make the sauce:

8 oz salsa verde (I used mild)

2 medium avocados (I used three small)

1/2 cup sour cream

1 medium jalapeño, optional (I used half of one)

1/2 tsp cumin

Make the sauce by blending 8 oz sour cream the pitted avocados, the jalapeño and a 1/2 tsp of cumin. Use an immersion blender or a regular blender and blend until smooth.

### **Casserole**

4 cups shredded/diced cooked Chicken (I used rotisserie chicken)

corn tortillas

4 cups shredded mozzarella cheese (I did a combination of Monterey Jack/Mozzerella - used what I had)

In a mixing bowl, toss the 4 cups of cooked chicken with a few spoonfuls of sauce, just to lightly coat chicken. Preheat the oven to 375. Lightly grease a 9x13 baking dish. Spread a thin layer of sauce on the bottom of the dish. Cover the bottom with tortillas, cutting them in half as needed to fit. Spread a portion of the avocado sauce over tortillas, Sprinkle with a light layer of cheese. Spoon 1/2 of the cooked rice over the base, followed by half of the chicken. Sprinkle with more cheese. Top with another layer of tortillas and spread sauce on top. Sprinkle with cheese. Repeat with remaining rice and chicken. Top with final layer of tortillas, another with

remaining sauce and top with another sprinkling of cheese. Bake uncovered 25-30 minutes until cheese is melted and bubbly.