



# Chicken Enchilada Casserole

## INGREDIENTS

1 (10-oz.) can Hy-Vee mild tomato based enchilada sauce  
1 (10-oz.) can Hy-Vee Mexican lime & cilantro diced tomatoes & green chiles, drained  
1 (4-oz.) can Hy-Vee diced green chiles  
1 medium red onion, thinly sliced  
1 lime, juiced  
1 tsp bottled minced garlic  
2 lb Hy-Vee True boneless, skinless chicken breasts  
1 (8-oz.) pkg. Hy-Vee Monterey Jack cheese, cubed  
1 (11-oz.) pkg. street taco flour tortillas, quartered  
1 cup shredded white Cheddar cheese  
1 cup Hy-Vee corn chips  
Hy-Vee sour cream, for garnish  
fresh cilantro leaves, for garnish

## PREPARATION

- 1** Combine enchilada sauce, tomatoes, green chiles, red onion, lime juice, and garlic in a 6-quart slow cooker. Add chicken breasts. Stir to coat. Cover and cook on HIGH for 4 hours or LOW for 8 hours or until chicken is very tender and cooked through (165°).
- 2** Transfer chicken to a cutting board using a slotted spoon. Pour liquid into large bowl; wipe slow cooker clean with paper towels. Shred chicken using two forks. Place chicken into a separate large bowl; add 3 cups cooking liquid; stir to combine.
- 3** To assemble, layer one-third of each of the chicken mixture, Monterey Jack cheese cubes, and quartered tortillas in the slow cooker. Repeat layers 2 more times using remaining chicken mixture, cheese cubes, and tortillas. Pour an additional 1½ cups cooking liquid over top to cover tortillas. Top with shredded Cheddar cheese.
- 4** Cover and cook on HIGH for 15 minutes or until cheese is melted and layers are heated through. Top with corn chips. Garnish with sour cream and cilantro, if desired.

## NUTRITION FACTS

Calories: 510  
Total Fat: 24g  
Saturated Fat: 10g  
Trans Fat: 0g  
Cholesterol: 120mg

Sodium: 960mg  
Carbohydrates: 35g  
Fiber: 1g  
Sugar: 3g  
Protein: 41g