



# Chicken and Ranch Casserole

## INGREDIENTS

1 (15.5-oz.) can Hy-Vee golden hominy, drained  
1 (15.5-oz.) can Hy-Vee no salt added pinto beans, drained and rinsed  
1 (6.8-oz.) pkg. Hy-Vee Spanish rice  
2 ¼ cups Hy-Vee finely shredded Mexican cheese, divided  
3 cups Hy-Vee Kitchen shredded rotisserie chicken  
1 cup Hy-Vee 33% less sodium chicken broth  
4 Roma tomatoes, chopped  
½ cup Hy-Vee Short Cuts chopped white onions  
2 tbsp fresh lime juice  
1 dried Ancho chile, seeded, stemmed, and chopped  
½ jalapeño pepper, seeded and chopped, plus additional slices for garnish  
2 clove(s) garlic, minced  
2 cups Hy-Vee ranch flavored tortilla chips, divided  
Hy-Vee ranch dressing, for garnish  
Fresh cilantro, for garnish  
Lime wedges, for serving

## PREPARATION

- 1** Preheat oven to 400°. Spray a 3-quart Dutch oven with nonstick spray. Stir together hominy, pinto beans, Spanish rice and seasoning packet, and 1 cup Mexican cheese in prepared Dutch oven; spread evenly. Top with shredded chicken; set aside.
- 2** Place chicken broth, tomatoes, onions, lime juice, ancho chile, chopped jalapeño, and garlic in a blender. Cover and blend until smooth. Pour 3 cups tomato mixture over chicken in Dutch oven. Crush 1 cup tortilla chips; sprinkle on top. Sprinkle with 1 cup Mexican cheese.
- 3** Bake covered, 35 to 40 minutes or until most of the liquid is absorbed. Drizzle with remaining tomato mixture. Top with remaining 1 cup whole tortilla chips and remaining ¼ cup cheese. Bake, uncovered, 10 minutes or until cheese is melted. Cool for 5 to 10 minutes before serving.
- 4** To serve, garnish with ranch dressing, cilantro, and additional jalapeño slices, if desired. Serve with lime wedges.

## NUTRITION FACTS

Calories: 480  
Total Fat: 22g  
Saturated Fat: 9g  
Trans Fat: 0g  
Cholesterol: 85mg

Sodium: 880mg  
Carbohydrates: 40g  
Fiber: 6g  
Sugar: 3g  
Protein: 27g