

# Pat's Chicken Casserole

A twist on a more modern American dish.

## INGREDIENTS:

1 to 1 ½ lb Boneless/Skinless Chicken (Boiled and Chopped)	1 Can Mild Red Enchilada Sauce (10 Oz)
1 Tbs Chili Powder (I prefer Ancho)	1 Can Petite Diced Tomatoes (14.5 Oz)
½ Tbs Garlic Powder	1 Can Cream of Chicken Soup (10 ½ Oz)
1 Tsp Chipotle Powder	1 Can Rotel (10 Oz)
Salt and Pepper to Taste	1 Cup Sour Cream
	4 Oz Velveeta Cheese (1/8" slices)
2 Cups Chips (Crumbled, Can be Nacho, Potato, Frito, or mix)	

## Directions:

1. In medium sized bowl mix chicken and spices until consistent. Set aside.
2. In sprayed medium casserole dish spread 1 Cup of the chips to cover dish.
3. Add spiced chicken and spread to cover.
4. Add all canned goods in spread layers. 1 layer in the listed order.
5. Add sour cream and cheese evenly. Depending on thickness of cheese, additional may be required to cover.
6. Spread remaining 1 Cup of the chips to cover.
7. Bake at preheated 375 degrees for about 35 minutes to allow all ingredients to get hot. Casserole should be bubbly but not dried out.

Option: Can be used for ground beef. Another option is to replace TOP half of chips with enough tater tots to cover (may require additional cook time to brown)