

## Wapakoneta Family YMCA Recipe Exchange

### Recipe: Green Chile-Chicken Casserole

From: Sharon Smeltzly

Oven Temp: 350 degrees

Servings: 12

1 1/3 cups fat-free, less-sodium chicken broth  
1 cup canned chopped green chiles, drained  
1 cup chopped onion  
1 cup fat-free sour cream  
3/4 teaspoon salt  
1/2 teaspoon ground cumin  
1/2 teaspoon pepper  
2 (10 1/2 oz) cans fat-free cream of chicken soup  
1 garlic clove, minced  
Cooking spray  
24 (6") corn or flour tortillas  
4 cups shredded cooked chicken breast  
2 cups finely shredded sharp cheddar cheese

Combine the first 9 ingredients in a large saucepan, stirring with a whisk. Bring to a boil, stirring constantly. Remove from heat.

Spread 1 cup soup mixture in a 13x9" baking dish coated with cooking spray. Arrange 6 tortillas over the soup mixture, and top with 1 cup chicken and 1/2 cup cheese. Repeat layers, ending with the cheese. Spread remaining soup mixture over the cheese.

Bake at 350 degrees for 30 minutes or until bubbly.

#### Nutrition Information (if available):

Calories: 335

Fat: 10.8 grams

Fiber: 3.2 grams

Protein: 23.9 grams

