

Chicken Enchilada Bake

Cover a whole chicken in water in a large pot. Add a quarter of an onion, whole and 6 peppercorns. Add up to a tablespoon of salt. Simmer until tender, 45 minutes, to an hour. Remove chicken and set it aside to cool. Once cool, dice chicken meat, some white, some dark, to make about 2 ½ cups.

Sauté one diced bell pepper, and one large onion, in 1 tablespoon butter in large pan until soft. Add 1 can cream of chicken, one can cream of mushroom, and 2 cans Rotel Original Diced Tomatoes (I usually substitute one can regular diced tomatoes in place of the much spicier Rotel tomatoes). Season with Mexican seasonings of your choice. Add chicken and bring to a simmer.

Layer a 9 x 13 baking dish with torn, fresh corn tortillas to cover. Spoon ½ of the chicken mixture over the tortillas, and top with about 1 cup of shredded cheddar or pepper jack cheese. Repeat the layering. Bake at 350 until bubbly.

Serve with sour cream, and chopped chives or scallions on the side.

The stock and left-over chicken can be used to make a soup, or chicken and dumplings, etc. Two meals in one.