

This is almost a "soup-y" type of casserole. It's wonderful when it's chilly outside.  
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### Chicken Tortilla Casserole

1-1/2 lbs boneless, skinless chicken breast  
1 large white onion, finely chopped  
2 10-3/4oz cans cream of chicken condensed soup  
2 14oz cans chicken broth  
1/2 tsp black pepper  
Dash or two of cayenne pepper  
Flour tortillas  
6 cups shredded cheddar cheese

Cut chicken into bite-sized pieces. Sauté chicken in skillet until cooked. Move chicken into a 4-quart pot. Add chopped onion to skillet and sauté. Add onion to the chicken. Also add soup, broth, and seasonings to the pot. Warm over medium-high heat, stirring. Adjust seasonings as needed. Let cook for about 6 minutes once warmed up.

Preheat oven to 350 degrees.

Spray or butter a deep 9x13 casserole dish. Lay 3-4 tortillas on the bottom. Ladle 2/3 of the chicken sauce over the tortillas. Spread 4 cups of the cheese over the sauce. Layer another level of tortillas, the remainder of the chicken sauce, and the remainder of the cheese.

Bake for about 35 minutes. Allow to cool 10-15 minutes before serving.