



Chicken Chilaquiles

- 1 pkg. Azteca® Flour Tortillas, cut into 1-inch strips
- 1/2 cup vegetable oil
- 2 cups diced or shredded cooked chicken (or turkey)
- 1 1/2 cups salsa
- 2 cups shredded mozzarella or Monterey Jack cheese
- sour cream, if desired

Preheat oven to 350°F. Heat oil in a large skillet until hot. Cook tortilla strips in hot oil for 30-60 seconds or until light golden brown; drain on paper towels. In a lightly greased 2-quart baking dish place half of the strips. Top with cooked meat, 3/4 cup salsa and 1 cup shredded cheese. Repeat with remaining strips, salsa and cheese. Bake 30-35 minutes or until cheese is melted and bubbly around the edges. Serve with sour cream, if desired.

Makes approximately 6 servings.