

Chicken Chilaquiles



Featuring chicken, tortilla strips, cheese and salsa, this dish is a Mexican classic that's sure to become a favorite at your family's table.

Ingredients

1 package 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

Directions

Preheat oven to 350 degrees F. Heat oil in 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 1/2 of the strips. Top with cooked chicken, 3/4 cup salsa & 1 cup shredded cheese. Repeat with remaining strips, salsa & 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.