



two cans of chicken chilli powder garlic powder corn tortillas cut into wedges one can of cream of mushroom soup

one can of cream of chicken soup

one can of chicken broth

sour cream - the medium sized package

1/2 cup onion diced

1/2 cup green bell pepper diced monterey jack/colby cheese one can of rotel tomatoes

Mix soups, broth, and sour cream. Divide all ingredients except the rotel tomatoes into halves. In a deep 9 x 12 inch casserole pan, begin layering: chicken, sprinkle with chilli powder and garlic powder, tortillas (cover the whole pan with one layer of wedges), 1/2 soup mixture, green peppers, onions, and cheese. Then make a second layer: chicken, chilli powder and garlic, tortillas, soup, peppers, onions, and cheese. Make sure that the tortillas are completely covered. Then spread the tomatoes on top. Cover with foil. Bake for one hour. Remove the foil for the last 10 or 15 minutes to allow the top to brown a little. I'm sorry that I don't have container sizes or amounts, but most of these are added according to your taste and the size of your pan. Any of the ingredients can be increased or decreased without affecting the overall yumminess, although I wouldn't add anymore soup -- might make it runny. So just have fun!

Brought by Sara Beth Camp