

One-Dish Texan Ranch Chicken Casserole

You can never go wrong with a Tex-Mex dish! This chicken casserole is filled with just the right amount of veggies, spice, and flavor. If you're a Taco Tuesday household, this is a fun dish to mix it up a little bit!

Ingredients:

1 cup onion, chopped
½ cup celery, finely chopped
1 medium red bell pepper, chopped
1 medium green bell pepper, chopped
1 tbsp avocado or olive oil
2 garlic cloves, minced
3 cups cooked [CVM Chicken Breast](#), shredded
1-10 oz condensed cream of chicken soup
1-10 oz condensed cream of celery soup
1-10 oz can diced tomatoes with green chiles
1 tsp dried parsley
1 tsp ground cumin
1 tbsp taco seasoning
12-6 inch corn tortillas
2 cups cheddar cheese, shredded



Instructions:

Spray a 9x13-inch baking dish with cooking spray and preheat the oven to 350 degrees F. Heat a large skillet over medium-high heat and add the oil. Sauté the veggies until crisp and tender, about 5 minutes. Add the soups, tomatoes, seasonings, and shredded chicken.

Assemble the casserole in layers: Half of the tortillas, Half of the chicken mixture, Half of the cheese, and Repeat.

Bake for 30-35 minutes until hot and ready. Enjoy! Adapted from Tastilly.

Make Ahead:

To make ahead and freeze, follow all steps and stop at baking time. Wrap your casserole well and toss in the freezer. Bake for 30 minutes if thawed and if frozen, check after 45 minutes. This recipe can be split into two 8"x8" aluminum disposable pans, or one 9"x13" disposable aluminum baking dish. See our make ahead tips and tricks on pages 3-4.

