Fiesta Casserole

Ingredients:

2 chicken breasts, cooked and shredded

1 tbsp of olive oil

¾ cup of water or chicken broth

1 cup of rice

1 can of cream of chicken soup

Half a can of black beans

1 cup of salsa

1 cup of sour cream

2 cup tortilla chips crushed

1-2 cups of cheese according to preference

Directions:

In a 12” skillet, cover and heat olive oil over medium heat until hot and rippling. Place chicken in oil for 5 minutes until golden brown. Flip the chicken, add the water or chicken broth and let it simmer for 7-10 minutes until the chicken is cooked through. Let it cool, and then shred.

(Found at <http://www.melskitchencafe.com/how-to-simple-shredded-chicken-and-another-recipe-collage/>)

Cook the rice. Once that is completed, mix with cream of chicken soup and black beans. Layer on the bottom of the dish.

Then smooth the cup of sour cream over the rice mix.

Mix the shredded chicken with the cup of salsa and put that in the dish as the next layer.

Cover with crushed tortilla chips.

Sprinkle top with cheese.

Bake at 400 for 12-15 minutes.