

## **Mexican Chicken Casserole**

**By Ellen Watts**

4 Chicken Breasts, boiled and pulled, shredded  
8 oz. Cream Cheese  
1 cup Salsa  
1 cup Monterrey Jack Cheese, shredded  
2 Tbsp. Olive oil  
1 Onion, chopped  
1 Green Bell Pepper, chopped  
1 can Diced Tomatoes and Green Chiles  
1 cup Rice, cooked and drained  
1 tsp. Cumin  
1 tsp. Chili powder  
1 tsp. Garlic powder  
1 tsp. Paprika  
1 tsp. Oregano  
Salt and Pepper to taste.

1. Prepare rice ahead. Prepare chicken ahead.
2. In a large skillet, heat olive oil on medium low heat and sauté onions and peppers.
3. Turn heat to low and add rice, cream cheese, salsa, tomatoes with chiles, and spices, stirring as you add. Continue stirring until cream cheese is softened and thoroughly mixed in. Finally, add in chicken and mix well.
4. Turn off heat and stir in cheese. Pour mixture into 9X13 casserole dish ( I sprayed the dish with Pam) and cook uncovered for 25 minutes at 400 degrees.
5. Let sit 5 minutes before serving.