

# MJ's Delicious Casserole Program

Thank you for helping with Welcome Inn's casserole program. If needed, casserole pans are available at Welcome Inn Monday-Friday, 8a-6p or you can use any

**Half-Size Foil Steam Pan** that's approximately 9" x 13" x 2.6".

Please bring your casserole(s) to **Starr Presbyterian Church** at least one day before your assigned date and be sure your casserole is either chilled or frozen (food safety)

**Starr Presbyterian Church: 1717 W 13 Mile Rd, Royal Oak, MI 48073 (13 & Crooks)**

**Our entrance is the red door that's accessible via the Crooks Rd parking lot.**

## Chicken Enchilada Casserole

Ingredients: *Please make sure to get ingredients for filling, layering & topping*

### Chicken Filling

4 boneless/skinless chicken breasts, cooked & chopped into bite size pieces

8 ounces kidney beans

1 (16 ounce) container sour cream

1 cup salsa

1 (10 ¾ oz) can cream of chicken soup (optional)

½ cup chopped onion

3 cups grated Monterey Jack cheese (set aside one cup for topping)

1 teaspoon garlic powder

2 teaspoons chili powder

### Layering

2 cups grated cheddar cheese

6 12-inch flour tortillas, cut into strips

### Topping

1 (10 ounce) can enchilada sauce

1 cup Monterey Jack cheese

### **Directions:**

Spray casserole pan with cooking spray.

Mix together all the chicken filling ingredients

Layer the bottom of the casserole pan with 1/3 of the tortilla strips

Top with 1/3 chicken filling and 1/3 cheddar cheese

Repeat layering with the remaining ingredients

### For the topping

Pour can of enchilada sauce over all and sprinkle with remaining Monterey jack cheese.

**Please double wrap the casserole with aluminum foil over & around to prevent spillage.**

**PLEASE MARK CASSEROLE WITH NAME (i.e. Chicken Enchilada) & DATE TO BE SERVED.**

South Oakland Citizens for the Homeless - 501(c)(3)

