



Proverbs 31 – Women's Recipes

Mexi-Yucki

Nelson Family Favorite

(How it got its name I do not know – but my son named it)

Makes: 13 x 9 Baking Dish

Oven: 325 Degrees

Baking Time: 1 & ½ Hours

Ingredients

4	Chicken Breasts (Season to taste)
12	Corn Tortillas (Mix half corn and half flour)
1 Cup	Milk
1	Onion chopped
1 Can	Olives (optional)
1 lb.	Grated cheddar cheese (I like to use ½ cheddar and ½ jack)
1 Can	Cream of Mushroom Soup
1 Can	Cream of Chicken Soup
1 & ½ Cups	Green Chili Salsa (I like to use 1 cup green taco sauce and ½ cup Pace Picante Sauce

Step 1

Bake chicken one hour @ 400 degree. Bone and cut chicken into pieces and save cooking juices from chicken. Cut tortillas into 1 inch strips and set aside.

Step 2

Mix milk, onion, both cans of soup and salsa together in a bowl and set aside.

Step 3

Grease your 13 x 9 pan and put juices from cooked chicken into bottom.

Step 4

You can do the next step two ways: 1) You can layer the tortilla strips and chicken into three layers or 2) mix the tortilla strips, chicken, olives and cheese (save 1 cup cheese for top) all together in a bowl and toss it into the 13 x 9 pan and it tastes the same and saves time too. Pour the sauce mix over the top of the dish and top with grated cheese. Bake at 325 for 1 & ½ hours.

Note: We serve it with sour cream, extra salsa, and chips
Great for pot lucks