

Jim's Spicy Mexican Chicken Casserole

Ingredients

¾ lb of boneless skinless chicken thighs or breasts
½ C dried Navy beans
1 can of Kernel Corn (10.5 oz)
1 bag of tortilla chips (1 lb)
3 large jalapeno peppers
2 large Anaheim peppers
1 large dry onion
6 cloves of garlic
2 large tomatoes
1 bunch of Cilantro
1 can of cream of mushroom soup
½ lb of shredded cheese, yellow, white, or mixed
1 avocado
1 lime
2 t cumin
1½ t chili powder
1 t coriander
½ t salt



Directions

1. Cook ½ C of dried Navy beans in 1C of water until beans are starting to get tender, about one hour; yield 1C of cooked beans.
2. In a small dish mix the cumin, chili powder, coriander, and salt and set aside
3. Grease an appropriate size casserole dish; a deeper dish is better
4. Crush sufficient chips to cover the bottom of the casserole about ¼" deep
5. Drain the canned corn and add the cooked beans to the colander
6. Remove seeds from the peppers and chop into medium size pieces
7. Chop the onions and garlic and set aside in a dish with the peppers
8. Chop the tomatoes and cilantro and set aside in another dish
9. Cut the chicken into ½" cubes
10. In a large skillet add the olive oil and brown the chicken cubes; about half way through the cooking add 1/3 of the spices and turn the chicken until the cubes are coated with the spices; add the peppers, onions, garlic and another 1/3 of the dry spices; continue cooking until the chicken is done and the onions are translucent.
11. Remove the cooked chicken, peppers, onions, and garlic to a large bowl, add the mushroom soup and mix to combine; add the drained beans and corn; mix; add the tomatoes and cilantro; mix; add the remaining dried spices; mix
12. Add the cooked mixture to the casserole dish and tuck chips around the edges to complete the sides of a "crust"; squeeze the fresh lime over the top
13. Cover the top of the mixture with about ¼" of shredded cheese; garnish with avocado slices
14. Bake at 305 deg for about 30 minutes, until the cheese is melted and the casserole is thoroughly heated at the center; allow to cool for 30 minutes prior to serving
15. Serve with a good commercial salsa as a condiment