

## Robert & Katherine Franklin

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**From:** McCarthy AB [mccarthyab@earthlink.net]  
**Sent:** Tuesday, November 11, 2008 10:03 PM  
**To:** Robert & Katherine Franklin  
**Subject:** Favorite Mexican Casserole

### Favorite Mexican Casserole

1-1/2 cups crusted tortilla chips	1/4 c. chopped fresh cilantro leaves
1 lb. shredded chicken meat (from a small roasted chicken)	1 tbps minced garlic
1 can (15 oz) garbanzo beans, drained	Salt & freshly ground black pepper
1 can (15 oz) kidney beans, drained	6 oz. grated Monterey Jack cheese
1 can (15 oz) corn kernals, drained	6 oz. grated sharp cheddar cheese
1 can (8 oz) tomato sauce	<b>Garnishes:</b>
1 cup prepared salsa	2 c. diced ripe tomatos
1 cup chopped red onion	1 c. sour cream
1 green bell pepper, diced	1/2 c. chopped fresh cilanto leaves

Preheat oven to 350 deg. Grease a 13 x 9-in baking dish, then scatter the crushed tortilla chips evenly on the bottom.

Combine the chicken, beans, corn, tomato sauce, salsa, onion, bell pepper, cilantro, garlic, salt and pepper ina bowl. Place half the mixture evenly in the baking dish. Combine the cheeses, then sprinkle half over the mixture. Cover with the remaining half of the chicken-and-bean mixture and sprinkle the remaining cheese over the top.

Bake for 30 minutes. Let stand for 5 minutes before serving. Serve the garnishes in bowls so guests can take their own toppings.

Serves 8. 440 calories per serving.