

# CHICKEN ENCHILADA CASSEROLE

## *Ingredients:*

1 1/2 lbs. Boneless Skinless Chicken Breasts (raw)  
1 28oz can Red Enchilada Sauce

Add these ingredients at the end (after the chicken has cooked)

10 Corn Tortillas  
3 C Grated Cheddar Cheese (divided)  
1 3.8oz can Black Olives (divided)

## *Directions:*

1. Put the chicken breasts and the enchilada sauce in your slow cooker (crock pot).
2. Cook on HIGH for 4 hours or LOW for 8 hours.
3. Shred the chicken with 2 forks right in the slow cooker.
4. Cut the tortillas into strips, add to chicken and sauce, and stir.
5. Add 1 cup of cheese and half the olives into the sauce and chicken mixture, and stir again.
6. Flatten the mixture slightly.
7. Add the rest of the cheese and the olives on top.
8. Cook on low for about 40 - 60 minutes longer.
9. Top with sour cream (optional).

Serve with refried beans and Spanish Rice