

Foster's Body & Paint

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Mexican Chicken Casserole

Ingredients:

- ¾ lb boneless skinless chicken breasts, cut into ½ inch pieces
- 1 tsp ground cumin
- 1 green pepper, chopped
- 1 ½ cups TACO BELL HOME ORIGINALS Thick N' Chunky Salsa
- 2 oz (¼ of 8 oz pkg) PHILADELPHIA 1/3 Less Fat than Cream Cheese, cubed
- 1 can (15 oz) no-salt-added black beans, drained, rinsed
- 1 tomato, chopped
- 2 whole wheat tortillas (6 inch)
- ½ cup KRAFT Mexican Style 2% Milk Finely Shredded Four Cheese, divided

Makes 4 servings



Preparations:

- 1.) Heat oven to 375 degrees. Cook and stir chicken and cumin in nonstick skillet sprayed with cooking spray on medium heat 2 minutes. Add peppers; cook 2 minutes, stirring occasionally. Stir in salsa; cook 2 minutes. Add cream cheese; cook 2 minutes or until melted. Stir in beans and tomatoes.
- 2.) Spoon 1/3 of chicken mixture into 8-inch square baking dish; top with 1 tortilla and ½ each of remaining chicken mixture and shredded cheese. Top with remaining tortilla and chicken mixture; cover with foil.
- 3.) Bake 20 minutes or until heated through. Sprinkle with remaining shredded cheese; bake, uncovered, 5 minutes or until melted.

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