



# Mexican Chicken Casserole



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## Introduction

Mexican Chicken Casserole is a delightful dish that combines the rich flavors of traditional Mexican cuisine with the comforting texture of a casserole. This recipe is an excellent choice for busy weeknights or family gatherings, offering a hearty meal that's both satisfying and easy to prepare. With layers of chicken, cheese, and vibrant spices, this casserole is sure to become a favorite in your household.

## Detailed Ingredients with measures

- Cooked chicken, shredded – 3 cups
- Black beans, drained and rinsed – 1 can (15 oz)
- Corn – 1 can (15 oz)
- Salsa – 1 cup
- Tortilla chips – 5 cups
- Cheddar cheese, shredded – 2 cups
- Taco seasoning – 1 packet
- Cream of chicken soup – 1 can (10.5 oz)
- Sour cream – 1 cup
- Fresh cilantro, chopped (for garnish) – optional

## Prep Time

The prep time for this delicious Mexican Chicken Casserole is approximately 15 minutes. This makes it a quick option for those with a busy schedule or for anyone who wants to whip up a hearty meal without spending hours in the kitchen.

## **Cook Time, Total Time, Yield**

The cook time for the casserole is about 30 minutes. Therefore, the total time from preparation to serving is approximately 45 minutes. This recipe yields about 6 servings, making it perfect for families or for meal prepping throughout the week. Enjoy the robust flavors and comforting texture of this hearty dish!





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## Detailed Directions and Instructions

### Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

### Step 2: Prepare the Chicken

In a large pot, cook the chicken over medium heat until no longer pink. This should take about 10-15 minutes. Once cooked, shred the chicken using two forks.

See also Zucchini Leczo

### Step 3: Mix Ingredients

In a large mixing bowl, combine the shredded chicken, black beans, corn, diced tomatoes, taco seasoning, and cream of chicken soup. Mix until all ingredients are evenly incorporated.

### Step 4: Layer in Casserole Dish

In a greased 9×13-inch casserole dish, spread half of the chicken mixture on the bottom. Then add a layer of tortilla chips, followed by another layer of the remaining chicken mixture.

### Step 5: Add Cheese

Sprinkle a generous amount of shredded cheese on top of the final layer of chicken mixture.

### Step 6: Bake

Cover the casserole dish with aluminum foil and bake in the preheated

oven for 30 minutes. After 30 minutes, remove the foil and bake for an additional 15 minutes or until the cheese is bubbly and golden.

### **Step 7: Serve**

Once baked, remove from the oven and let it cool slightly before serving. Garnish with chopped green onions or cilantro if desired.

## **Notes**

### **Tip for Chicken**

You can use leftover rotisserie chicken for a quicker preparation.

### **Vegetarian Option**

For a vegetarian version, substitute the chicken with additional beans or vegetables like bell peppers and zucchini.

### **Storage Instructions**

Store leftover casserole in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or microwave before serving.

### **Freezing Instructions**

This casserole can be frozen before baking. Cover tightly and freeze for up to 2 months. Thaw in the refrigerator overnight before baking.





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## Cook techniques

### Sautéing

Sautéing is a cooking technique where ingredients are cooked quickly in a small amount of oil or fat over high heat. This method is perfect for sautéing vegetables and browning meats, enhancing the overall flavor of the dish.

See also Cowboy Caviar Delight

### Baking

Baking involves cooking food by surrounding it with dry heat in an oven. This technique is used to cook the casserole evenly and allows the flavors to meld together while achieving a deliciously bubbly topping.

### Layering

Layering is the technique of arranging ingredients in a specific order, often for casseroles. By layering the components properly, you ensure even cooking and optimal flavor distribution throughout the dish.

### Mixing

Mixing combines various ingredients together to create a uniform mixture. This technique is essential for ensuring that flavors are well-distributed in the casserole, allowing each bite to be just as flavorful as the last.

### Melting

Melting is the process of turning solid ingredients, such as cheese, into a liquid form through heat. This technique is used for creating a gooey,

cheesy topping that enhances the casserole's texture and flavor.

### **Garnishing**

Garnishing adds visual appeal and flavor to a dish. In the case of a casserole, garnishing with fresh herbs, sour cream, or avocado can enhance both the presentation and taste.

## **FAQ**

### **Can I substitute chicken with another protein?**

Yes, you can substitute chicken with other proteins like turkey, beef, or even beans for a vegetarian option.

### **Can I make this casserole ahead of time?**

Yes, you can prepare the casserole ahead of time and store it in the refrigerator. Just bake it when you're ready to serve.

### **How long does the casserole last in the fridge?**

The casserole can last up to 3-4 days in the refrigerator if stored properly in an airtight container.

### **Can I freeze the casserole?**

Yes, you can freeze the casserole. Make sure it is properly wrapped or placed in a freezer-safe container before freezing.

See also [Cheesy Ground Beef Casserole](#)

**What can I serve with the casserole?**

The casserole pairs well with sides like rice, salad, or tortillas for a complete meal.



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## Conclusion

The Mexican Chicken Casserole is a delightful dish that brings together the vibrant flavors of Mexican cuisine while offering a comforting home-cooked experience. It's an easy recipe that can be prepared in advance, making it perfect for busy weeknights or gatherings. Enjoy the layers of taste and texture that this casserole provides, and don't hesitate to customize it with your favorite ingredients.

## More recipes suggestions and combination

### **Southwestern Quinoa Salad**

A hearty quinoa salad featuring black beans, corn, cherry tomatoes, and a zesty lime dressing. This makes a great side dish or a light meal.

### **Cheesy Stuffed Bell Peppers**

Bell peppers stuffed with a mixture of seasoned ground meat, rice, and cheese, then baked until tender. A nutritious and colorful option for any dinner table.

### **Chicken Enchiladas**

Rolled tortillas filled with shredded chicken, cheese, and enchilada sauce, then topped with more sauce and cheese, baked until bubbly and delicious.

### **Beef Tacos with Fresh Salsa**

Ground beef seasoned with taco spices, served in crispy taco shells, and topped with a fresh salsa made of tomatoes, onions, and cilantro.

**Mexican Street Corn Salad**

A refreshing salad made with grilled corn, cotija cheese, lime juice, and chili powder. Perfect as a side dish or a topping for your favorite proteins.

**Chili Verde**

A flavorful green chili made with pork and tomatillos, simmered to perfection. This dish offers a spicy kick and pairs well with rice or tortillas.



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