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## ***Chicken Enchilada Casserole***

6 chicken breasts  
2 cup sliced fresh mushrooms  
1 1/4 cup chopped onion (1 medium)  
1/2 cup chopped bell pepper  
2 tablespoons minced jalapeno pepper  
1 (4 oz) can chopped green chilies  
1/4 cup milk  
3 tablespoons all-purpose flour  
1 1/2 cups water  
3/4 teaspoons chili powder  
1/2 teaspoons salt  
1/2 teaspoon ground cumin  
1/4 teaspoon pepper  
8 corn tortillas  
1 cup shredded cheddar cheese  
1/2 cup tomato-chopped-unpeeled  
1/4 cup sour cream

- 1) Cook chicken and dice, set aside.
- 2) Sauté mushrooms, onion, bell pepper, & minced jalapeno pepper until tender. Remove skillet from heat; stir in chicken and green chilies. Set aside.
- 3) Combine milk and flour in a small saucepan.
- 4) Gradually stir in water; place on medium heat-cook & stir until thick & bubbly.
- 5) Stir in chili powder, salt, cumin, & pepper.
- 6) Add to chicken mixture and set aside.
- 7) Wrap tortillas in damp paper towels & then in foil & bake at 350 degrees for 10 min.
- 8) Arrange half of the tortillas in a 12x8x2 dish. Top with half of chicken mixture.
- 9) Repeat with rest of tortillas and chicken mixture.
- 10) Cover and bake at 350 degrees for 25 min.
- 11) Uncover and sprinkle with cheese; let stand 10 min.
- 12) Top serving with tomato and sour cream. Garnish with additional jalapeno pepper slices.

Yield: 6 Servings