



## *Our Family Recipes*

### **Mary's Chicken Casserole**

(Mary Elizabeth Yerkes Churma Miller Martin)

### **Main Dishes**

4 skinless, boneless chicken breasts  
1 can Cream of Chicken Soup (I use Campbell's)  
1 can Cream of Mushroom Soup (I use Campbell's)  
1 can Chili No Bean (I use Dennison's)  
¼ cup (approx.) mild salsa (I like to use Mrs. Renfro's but Pace is a good substitute)  
¼ cup broth (I use the water the chicken is boiling in)  
12 white corn tortillas  
8oz. sharp shredded cheddar cheese (I like to use Tillamook)  
8 oz. shredded jack chesse (I like to use Tillamook)

Boil chicken in water until cooked  
In another saucepan combine soups, chili, salsa and broth ~ heat.  
1<sup>st</sup> layer ~ Cube or shred chicken and place in a Pyrex baking dish  
2<sup>nd</sup> layer ~ tear tortillas and place over chicken  
3<sup>rd</sup> layer ~ pour sauce over tortillas  
4<sup>th</sup> layer ~ place cheese over sauce

Cover with foil and bake at 350° for 15 minutes  
Uncover and cook an additional 40 – 45 minutes