

## Easy Chicken Green Chili Casserole

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Servings: 8

### Ingredients

- 2 lb shredded chicken, cooked
  - 3 T taco seasoning
  - 3/4 cup chili Verde salsa
  - 1 4 oz can of mild green chilis, drained
  - 16 oz cottage cheese
- 5 oz sliced or shredded Colby jack or Mexican blend cheese:
- Sour cream, optional
  - Green onions, optional

### Steps

1. Preheat oven to 375
2. In a medium sized bowl, mix the taco seasoning, salsa, green chilis and cottage cheese
3. Mix in the shredded chicken and blend well
4. Spray your baking dish with nonstick cooking spray
5. Spoon mixture into an 11x7 baking dish
6. Top the casserole with the sliced or shredded cheese
7. Bake for 20 minutes or until the cheese is melted and bubbling.
8. Garnish with green onions, if desired
9. Serve with sour cream and salsa, optional

### Notes

- We pre-cooked our chicken right before making the casserole, so the chicken was still warm, If you're starting with cold pre-cooked chicken, you may need to cook the casserole a little longer.
- Be sure to drain the cottage cheese or it'll make your casserole runny!!
- Using regular cottage cheese instead of light is recommended, light cottage cheese will add more liquid to the mixture
- Using a chunkier salsa instead of a runnier salsa is also recommended. A salsa with more liquid may leave a little liquid in the bottom of the casserole after cooking.

