

Spicy Tortilla Casserole

Ingredients:

- 2 Chick-fil-A® Spicy Chicken filets cut into half-inch pieces

- 1 18oz. can tomato sauce

- 1 4oz. sharp cheddar cheese

- 2 tbsp melted butter

- 1/4 cup water

- 8 corn or flour tortillas



Directions:

Wash hands for 20 seconds using soap and warm water. If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.

1. Preheat oven to 400 degrees.
2. In a deep bowl, mix the minced chicken with the tomato sauce.
3. In a baking dish, place the following: tortilla brushed with butter, 2 tbsp of the chicken mixture with sauce and 2 tbsp of cheddar cheese.
4. Repeat this procedure until the tortillas are finished.
5. Put the remaining cheese on the last tortilla (add more cheese if you like) and pour a quarter cup of water into the container (this is for the tortilla to steam.)
6. Cover the container with aluminum foil and take it to the preheated oven for 20-25 minutes.
7. At the end of the cooking time, remove aluminum foil and if you like, you can set the broiler function for 3 more minutes (in order for the cheese to melt and brown.)
8. Remove from the oven and allow a few minutes to cool.
9. Cut it into quarters and enjoy it with a salad.