

CHICKEN TACO CASSEROLE

(Adapted from "Campbell's Crockpot")

Makes: 8 servings



Vegetable cooking spray

- 2 cans (10-3/4 oz each) Campbell's condensed cream of chicken soup
- 1 cup light sour cream
- 1 can (10 oz) diced tomatoes & green chiles, undrained *
- 1 can (about 15 oz) black beans, rinsed and drained
- 1 envelope reduced-sodium taco seasoning mix
- 1-1/2 cups corn (optional)
- 2 cups shredded Cheddar cheese (about 8 oz)
- 2 lbs skinless, bones chicken breast halves
- 5 cups coarsely crushed tortilla chips
- Corn amount to taste, frozen or cut off the cob (optional)**
- Chopped tomato, sliced green onion and chopped fresh cilantro leaves (optional)

1. Spray removable stoneware of slow cooker with cooking spray.
2. Stir the soup, sour cream, tomatoes and green chiles, beans, seasoning mix, corn (optional) and 1 cup cheese in the removable stoneware. Top with the chicken.
3. Cover and cook in LOW for 6-7 hours *** or until the chicken is cooked through. Using 2 forks, shred the chicken. Stir in the crush tortilla chips and the remaining cheese. Top with the chopped tomato, green onion and cilantro, if desired.

Notes:

- * Substituted tin of fire roasted diced tomatoes (14 oz/398ml), undrained and tin of green chiles (114 ml), undrained.
- ** Can add frozen , or cut off the cob, corn *halfway* through cooking for extra flavour
- *** Can also cook on HIGH 4-5 hours or until chicken is cooked through.