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CHEESY MEXICAN CHICKEN PIE

- 1 Fryer Chicken, Cooked
- 1 Can Enchilada Sauce
- 1 Can Cream Of Mushroom, Soup
- 1 Large Onion, Chopped
- 1/2 Teaspoon Garlic Salt
- Dash Pepper
- 8 1/2 Ounces Corn Chips
- 1 Cup Shredded Cheddar Cheese
- 1 Cup Chicken Broth

DIRECTIONS

1. Cut cooked chicken into bite sized pieces.
2. Combine with enchilada sauce, soup, onion, garlic, salt and pepper.
3. Place Half the corn chops in the bottom of a greased 12x7 baking dish.
4. Top with chicken mixture.
5. Add remaining corn chips.
6. Sprinkle with cheese; pour chicken broth evenly over casserole.
7. Bake in a 350 degree oven for 30 minutes.