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# Mexican Chicken Casserole

*8 portions*

2 lbs chicken breasts, (4 small or 3 medium)

1 tsp salt, or to taste

1/4 tsp black pepper, or to taste

8 oz shredded Mexican cheese, divided

1 cup sour cream, (full fat)

14 oz diced green chilis (two 7 oz can with their juice)

1 small avocado, diced

1 roma tomato, diced

2 Tbsp cilantro, chopped

**1** Preheat oven to 400F and butter a 9×13 casserole dish.

**2** Cut chicken breasts in half lengthwise and season both sides with salt and pepper.

**3** Place a large skillet over medium heat and add 2 Tbsp oil. Once oil is hot, add chicken in a single layer and cook about 3 minutes per side or until golden and just cooked through with an internal temperature of 165F. Cook chicken in 2 batches so you don't overcrowd the pan and add more oil as needed.

**4** Arrange sautéed chicken in buttered casserole dish so they are flat and not overlapping too much.

**5** In a medium bowl, mix together 2/3 of your Mexican cheese, 1 cup sour cream and 2 cans of green chilis with their juice. Pour over chicken. Sprinkle the top with 1/3 remaining cheese and bake uncovered at 400F for 15 min or until cheese is melted and sauce is bubbling at the edges.

**6** Serve garnished with diced avocado, tomatoes and chopped cilantro.