

MEXICAN SKILLET CHICKEN DELICIOSO

Filling:

- 2 cups corn tortilla chips, slightly broken
- 1 cup (4 ounces) shredded Monterey Jack Cheese with jalapenos
- 2 1/2 cups chopped cooked chicken
- 1 (10 3/4 ounce) can condensed cream of chicken soup
- 1 cup sour cream
- 1 (4 ounce) can chopped green chilies, drained
- 1/2 cup chopped onion

Topping:

- 2 (6 ounce) pkg. Martha White Yellow Cornbread Mix
- 1 1/3 cups milk
- 1 cup (4 ounce) shredded Cheddar Cheese

Heat oven to 400 deg. F. Grease 10 1/2 cast iron skillet. Sprinkle tortilla chips evenly over bottom of pan. Sprinkle with cheese. In medium mixing bowl, combine chicken, soup, sour cream, chilies and onion. Spoon chicken mixture evenly over cheese.

In medium mixing bowl, combine cornbread mix and milk; stir until smooth. Stir in cheese. Spoon over chicken mixture; spread evenly.

Bake at 400 deg. F. for 28 to 38 minutes or until golden brown.

Yield: 8 servings.

NOTE: I used 2 (13 ounce) cans of chunk chicken breast.