

## Salsa Verde Chicken Tostada Casserole

1 tbs. extra-virgin olive oil  
1 medium white onion, diced  
1 lb. cooked chicken, chopped (I use rotisserie chicken)  
3 tbs. taco seasoning  
1 can pinto beans, drained and rinsed  
1½ (16-oz.) jars salsa verde (we love Herdez brand)  
Tostada shells (15–20) or taco shells (10–12)  
8 oz. Monterrey jack cheese, shredded

Garnish (optional):  
2 jalapeños, sliced  
Avocado, sliced  
Cilantro leaves  
Cotija cheese crumbles  
Sour cream  
Lime wedges

Preheat oven to 350.

Heat the olive oil in a saucepan over medium-high heat. Sauté the onion until translucent (about 8 minutes), stirring occasionally.

Toss chicken in taco seasoning until well seasoned.

Pour a nice layer of salsa verde on the bottom of a large casserole dish sprayed with cooking spray. Crumble half of the tostada or taco shells into bite-sized pieces all over the salsa verde. Then, layer half of the chicken, beans, onions, and cheese. Repeat the layers again, ending with a healthy amount of cheese. Top with sliced jalapeño (optional).

Bake at 350 degrees about 35–40 minutes until cheese is bubbly.

\*If you don't like a lot of heat, just replace the medium salsa verde with more mild salsa verde. You can also just pour a little chicken stock over the two layers as well to add some moisture.



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