

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 (more or less to taste)
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, uncovered, at 350 degrees about 35–40 minutes until cheese is bubbly. Let rest 5 minutes before serving.

*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.

**At this point, you can cover the casserole and place in the fridge until you're ready to bake. Simply remove from the fridge while the oven preheats, remove the cover, and bake as above.



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