

# Campsite Chicken Verde Tortilla Casserole

This hearty, yet simple-to-prepare stacked tortilla casserole bubbles up beautifully and is deeply satisfying after a long day of hiking, swimming, fishing or napping.

This recipe is designed for a 6 quart cast iron camp dutch oven, (similar to a traditional dutch oven, but with a rimmed lid) intended to be cooked outdoors with hot coals. The recipe will also work in a traditional dutch oven (with a dome lid), baked at 400 degrees, in a standard oven, for 25-30 minutes.

## Ingredients

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- 1 can** (10 ounce) mild green enchilada sauce
  - 1 can** (10.5 ounce) chicken stock, reduced sodium
  - 1 can** (7 ounce) salsa verde
  - 1 tub** (8 ounce) 2% Greek yogurt
  - 1 can** (11 ounce) whole kernel corn, drained
  - 1 can** (2.25 ounce) black olives, sliced
  - 1 can** (7 ounce) green chiles, diced
  - 1 can** (14.5 ounce) tomatoes, diced and drained
  - 1** rotisserie chicken, pulled and shredded
  - 8 ounces** Mexican blended shredded cheese, reduced fat, with 4 ounces reserved
  - 1 teaspoon** vegetable oil
  - 20** Corn Tortillas, King Size or Sonoma Organic Yellow Corn Tortillas
- Garnish with fresh cilantro, fresh diced tomatoes, fresh diced green onions, Greek yogurt

## Method

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Prepare 20-40 coals until they are evenly gray. Arrange 12-14 hot coals on a flat, non-flammable, surface such as a cookie sheet, large flat rock or on top of the BBQ grill. In a large bowl, combine enchilada sauce through Greek yogurt ingredients and mix well.

Once blended, add in the corn through chicken ingredients. Coat your dutch oven with oil and cover the bottom with tortillas, tearing them if needed, 4 tortillas per layer. Top tortillas with chicken mixture, a layer of cheese and repeat; ending with chicken mixture.

Set your dutch oven over the coals and cover. Place 20-25 hot coals on the lid and let bake for 30 minutes; checking for doneness. During the last five minutes of cook time, carefully lift the lid and sprinkle with the remaining cheese and let cook until melted and browned; approximately 10 additional minutes. Remove from heat and serve with a metal spoon. Allow campers to top their casserole with a variety of toppings such as Greek yogurt, diced tomatoes, fresh cilantro, diced green onions or salsa.

[Source: latortillafactory.com](http://latortillafactory.com) (8 to 10 servings)

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