Tortilla Casserole

FOODSERVICE

SERVING SIZE: **12**

Ingredients

In This Recipe

- 2 cups **Furmano's Corn (Yellow)**, Drained
- 2 cups **Furmano's Chopped Tomatoes**
- 1 fluid ounce Vegetable Oil
- 3 tablespoons Flour
- 2 liquid cups Milk
- 1/2 cup Cream Cheese
- 3 cups **Furmano's Spiced Chili Beans**
- 8 ounces Chicken, Cooked and Chopped
- 1/4 cup Cilantro, Chopped
- 1 1/2 cups Pepper Jack Cheese, Shredded
- 6 each Corn Tortillas

Preparation

1. Preheat oven to 375*
2. In a large bowl, mix Corn and Chopped Tomatoes.
3. Heat Vegetable Oil in a small sauce pot. When hot add Flour and mix into a paste. Then add Milk and Cream Cheese. Whisk until all lumps dissappear and sauce reaches a temperature of 180*
4. In a 13" x 9" baking dish place 1/2 of the corn mixture.
5. Mix remainder of Corn Mixture with Furmano's Spiced Chili Beans, Chicken, Cilantro, 1 Cup of Shredded Cheese, and 1/2 of the White Sauce.
6. Place 4 of the Tortillas in pan on top of Corn Mixture. Next, top tortillas with Chicken Mixture. Top the chicken mixture with the last 4 Tortillas. Finally, top the tortillas with remaining White Sauce and Shredded Cheese.
7. Bake at 375* for 1 hour and 15 minutes or until an internal temperature of 180* is achieved.

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