

Fiesta Chicken Casserole

3 cups uncooked rotini pasta

1 cup sour cream

1 cup salsa

2 packets taco seasoning (one original; 1 mild)

1/2 teas cumin

1/2 teas garlic powder

1/2 teas onion powder

1 can (15 oz) corn, drained

1 can (15 oz) black beans, drained & rinsed

3 cups cooked chicken

3 cups shredded cheese

2 (10.5 oz) cans cream of chicken soup

1 large finely chopped jalapeno

1 cup finely chopped yellow onion

1/4 cup diced black olives

1 teas chili powder

1 can Rotel Tomatoes

1 can black beans, drained

Saute jalapeno & onion until tender - Set aside

Heat oven to 350. Spray a lasagna pan with Pam. Set aside

Cook pasta to al dente in water with 1 teas salt

While pasta is cooking, combine sour cream, salsa, taco seasoning, cumin, garlic powder, onion powder, corn, chicken, 1/2 cheese, soup, jalapenos & onions, chili powder, black beans & Rotel.

Drain pasta (do not rinse). Add pasta into soup mixture. Stir gently so pasta doesn't tear.

Pour into baking dish; sprinkle with remaining cheese; cover with foil and cook 20 minutes

Take foil off and cook an additional 5 minutes.

Garnish with sour cream, chopped tomatoes, chopped cilantro, olives and avocado slices.

Tina Coe