Chicken Enchilada Casserole

Made with Lodge Dutch Oven

Ingredients:

 1 ½ lbs of diced cooked chicken

 2 15 oz cans of green pork chili (or two cans of any chili if you can’t find the green pork)

 I used Hormel chili no beans and 2 cans of Red Enchilada

 Mild sauce.

 1 11oz can of cream of chicken soup\*

 1 4oz can diced green chilis mild\*

 1 4oz can mushroom pieces

 1 medium onion chopped

 1 cup of picante sauce mild\*

 2 dozen corn tortillas - yellow works best the blue makes it weird looking

 (or you can use flour tortillas but it is mushy)

1 lb of shredded cheddar cheese

Spices to add to taste: garlic powder, red pepper flakes, cumin, paprika, chili powder

One the side for serving: sour cream and extra picante salsa – chunky

Mix the first 7 ingredients together is a separate bowl. Grease or Lined a 12” Dutch Oven.

Place a layer of this in bottom of oven, layer with grated cheese, a layer of the tortillas.

Continue layering finishing with the cheese layer. Sprinkle top with Chili Powder if you want.

In you coal pit….Place 10 coal briquets under the Dutch Oven and 14 to 16 briquets on top of your Dutch Oven Lid. Rotate the oven ¼ turn to the right and the lid ¼ turn to the Left every 15 to 20 minutes to provide even cooking for approx. 1 hour and 15 minutes. Until top is bubbly.

Remove from coal pit with proper gloves or special Dutch Oven lifter. Place lid away from table and people and pets..watch so that excess coals do not fall into casserole Protect surface with hot pads. Dish out and serve with the sour cream and picante salsa and extra cheese

This can also be done in a real oven….baking at 350 for approx. 1 hour

\*Can sub cream of celery soup and chopped celery for the cream of chicken and chopped onion.

And you can use a spicy chili of picante sauce\*

See “Camp Dutch Oven Cooking 10” from Lodge (Lodge is the bran of Dutch Oven used)