

## Green Chili Enchilada Casserole

- 1C shredded chicken
  - 1 green pepper, chopped
  - 1 red pepper, chopped
  - 1 small white onion, chopped
  - 1 ear sweet corn, shaved
  - 1/2C black beans
  - 16oz green chili
  - 6 corn tortillas
  - 1C shredded cheddar cheese
  - 1TBS butter
  - 2TBS olive oil
  - Pinch of sea salt and black pepper
1. Preheat oven to 350°F.
  2. Melt butter in large pan over the stove.
  3. Add peppers and onion then season with salt and pepper.
  4. Sauté until veggies soften (about 1-2 minutes).
  5. Add beans, corn, green chili and mix until combined.
  6. Stir in shredded chicken.
  7. Grease a 9x13 inch pan with coconut oil.
  8. Layer tortillas on the bottom of pan and begin to spoon in veggies and chicken.
  9. Cover with cheese and place in the oven for about 15-20 minutes until cheese is melted.
  10. Remove from oven, serve garnished with pico de gallo, guac, olives, green onion, and sour cream. Enjoy!