

Fajita Chicken Casserole - Standard Oven Directions

Prep time	Cook time	Total time
10 mins	30 mins	40 mins

Serves: About 8 servings

Ingredients

- 4 cups shredded cooked chicken (about 3 large breasts)
- 2 cups instant rice
- 1 (10.5-Ounce) can cream of chicken soup
- 1 cup sour cream
- 1 cup frozen diced onion and bell pepper blend
- 1 (10-ounce) can diced tomatoes with chilies (like Ro*Tel), drained
- 1½ cups chicken broth
- 1 (1.12-Ounce) packet fajita seasoning (I prefer McCormick)
- 1 (8-ounce) (2 cups) shredded Mexican blend cheese



Instructions

1. Preheat the oven to 350°F. Lightly spray a 9x13 inch baking dish with nonstick cooking spray. In a large bowl, combine the chicken, uncooked rice, cream of chicken, sour cream, diced onion and bell pepper, drained tomatoes with chilies, chicken broth, fajita seasoning, and about half of the cheese. Mix to combine. Pour the mixture into the prepared dish and spread it evenly. Bake for about 25 minutes. Remove from the oven, top with the remaining cheese and return to the oven until the cheese is melted.

Fajita Chicken Casserole - Advantium 240 Wall Oven Version

Prep time	Cook time	Total time
10 mins	15 mins	25 mins

Serves: About 8 servings

Ingredients

- 4 cups shredded cooked chicken (about 3 large breasts)
- 2 cups instant rice
- 1 (10.5-Ounce) can cream of chicken soup
- 1 cup sour cream
- 1 cup frozen diced onion and bell pepper blend
- 1 (10-ounce) can diced tomatoes with chilies (like Ro*Tel), drained
- 1½ cups chicken broth
- 1 (1.12-Ounce) packet fajita seasoning (I prefer McCormick)
- 1 (8-ounce) (2 cups) shredded Mexican blend cheese



Instructions

1. Lightly spray a 9x13" casserole dish with nonstick cooking spray. In a large bowl, combine the chicken, uncooked rice, cream of chicken soup, sour cream, frozen onion and bell pepper, drained tomatoes with chilies, chicken broth, fajita seasoning, and about half of the cheese. Mix until well combined. Pour the mixture into the prepared dish and spread it evenly. Place the dish in the Advantium on the metal tray and cook for 15 minutes on these settings: U=4 L=10 M=7 C=10. Remove from the oven the oven with 2 minutes remaining and add the remaining cheese, finish cooking.