

Pollo Asado Style Casserole

Prep time: 10 minutes

Cook time: 50 minutes

Total time: 1 hr

Serves: 4

Ingredients:

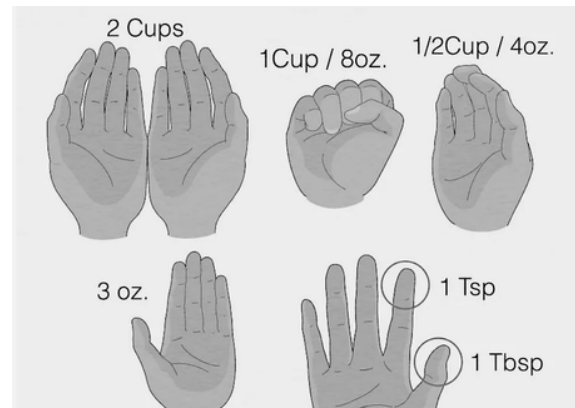
You will need:

- 2 pouches pollo asado flavored chicken
 - 2 ½ cups cooked white rice
 - 1 can black beans, drained and rinsed
 - 1 can enchilada sauce
 - ½ cup chicken broth
 - 1 cup corn, drained
 - ¾ cup shredded cheese (optional)
 - ½ tsp ground cumin (optional)
 - ¼ tsp garlic powder (optional)
 - Optional toppings like cilantro, green onions, and sour cream
- Mobile
Market
Ingredients

Cooking Utensils / Appliances:

- Oven
- Mixing bowls and spoons
- 9x13 baking dish or similar
- Foil

Approximate Measurements



Instructions:

1. Preheat the oven to 375 degrees F.
2. Thin the sauce by stirring the chicken broth into the enchilada sauce. Set aside.
3. Make the filling. In a large bowl, gently mix: Cooked rice, pollo asado chicken, beans, corn, and any spices.
4. To assemble the casserole, spread a thin layer of the sauce on the bottom of the baking dish. Add the rice-chicken mixture and spread evenly. Pour the remaining sauce over the top, spreading so it reaches the edges. Sprinkle cheese evenly over the top, if using.
5. Cover with foil and bake for 30 minutes. Uncover and bake for an additional 10-15 minutes until hot and bubbly.
6. Allow to sit for 5-10 minutes before serving so it sets up slightly.