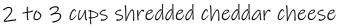
Chicken & Squash Mexican Casserole

There are times in the year when we have so much squash and zucchini That Nana looks for new recipes, because she is afraid that we'll stop Eating Her food. (Never gonna' happen.) This is a recipe that she found in Southern Living magazine trying to solve that problem.

Ingredients

1 - 10-ounce package of fresh spinach
2 medium yellow squash, diced
1 medium zucchini, diced
1 small red pepper, diced
1 small onion, chopped
2 tablespoons olive oil
3 cups cooked diced chicken
12 corn tortillas cut into 1-inch pieces
1 can of "cream of" something soup
4 ounces sour cream
4 ounces picante sauce
1 - 4-ounce can green chilies
2 teaspoons fajita seasoning
salt to taste



Instructions

- ✤ Wilt spinach in microwave for about 3 minutes.
- Sauté squash, zucchini, red pepper, and onion in olive oil in a large skillet over medium high heat until tender.
- Stir in spinach, then the next 8 ingredients, and 1 1/2 cups of cheese.
- ✤ Spoon into a greased 9x13 baking dish.
- Bake at 350 degrees Fahrenheit for 30 minutes. Sprinkle with remaining cheese and bake another 5 minutes.

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