Chilaquiles Casserole

Camp Prep: 15 minutes
Cook Time: 30 minutes

Ingredients

16 oz bag of **thick** tortilla chips
3 cups cooked, shredded chicken (rotisserie works great)
4 cups (about two 16-oz jars) of red or green salsa (salsa verde)
1 cup (8 oz) chicken broth
3 cups (24 oz) shredded Mexican melting cheese (Monterey Jack, Chihuahua, or cheddar blend)
1 bunch chopped fresh cilantro (garnish)
1 sliced avocado (garnish)
8 oz sour cream or Mexican crema (garnish)
1 lime cut into wedges (garnish)

At Home Preparation:

1. Shred the rotisserie chicken and put 3 cups into a Ziploc bag, label, and refrigerate.
2. Wash and chop cilantro.
3. Slice avocado, put in Ziploc along with seed, remove all air from Ziploc, label, and refrigerate.
4. Wash and cut lime into wedges.

At Campout Preparation:

1. Lightly grease a 12-inch Dutch oven with olive oil.
2. In an aluminum pot, combine the salsa and chicken broth. Mix.
3. Layer the Casserole:
    a. Place **half** of the tortilla chips on the bottom of the 12-inch Dutch oven.
    b. Spread **half** of the shredded chicken evenly over the tortillas.
    c. Pour **half** of the salsa mixture over the chicken and chips, making sure the chips get coated.
    d. Sprinkle with **half** of the cheese.
    e. Repeat: remaining tortillas, chicken, salsa, and top with cheese.
4. Bake: Place 2/3 coals on top of the Dutch oven and 1/3 underneath (~350°F)
5. Bake for 30 minutes.
6. Remove from heat making sure cheese is melted. Before serving, top with cilantro, sliced avocado, dollops of sour cream, and lime wedges. Serve.

Equipment

12” Dutch oven, Trivet & Lid lifter
Aluminum pot
Spatula
Serving utensil