



## Modern Italian Chicken Chili Bake



This recipe calls for:

### Traditional Sauce

### Tomato, Garlic & Onion Sauce

### Traditional Pasta Sauce

Prep time

**10 minutes**

Cook time

**25 minutes**

Servings

**4**

### Ingredients

- 1 tbsp olive oil
- 1 skinless/boneless chicken breast, cooked/shredded
- 1 tsp chili powder
- 1 tsp cumin
- 1/2 tsp coriander
- 1/2 tsp garlic powder
- salt and pepper to taste

1/2 onion chopped  
1/2 green pepper, chopped  
1/2 cup corn  
1 15oz can kidney beans, rinsed/drained  
1/2 jar RAGÚ® Old World Style® Traditional Sauce  
6 whole wheat tortillas, cut in half  
1 1/2 cups Mexican cheese blend, shredded

## **Instructions**

1. Preheat the oven to 350 degrees and spray an 8x8 baking dish with cooking spray.
  2. In a large skillet, heat the olive oil, and add the shredded chicken to the skillet. Season with chili powder, cumin, coriander, garlic powder and salt/pepper to taste, and cook for 2-3 minutes until seasoning is well blended.
  3. Add the onions, green pepper, corn, kidney beans and RAGÚ® Old World Style® Traditional Sauce and stir to combine.
  4. In the baking dish, layer 4 tortilla halves, making sure the straight part is along the edge of the baking dish.
  5. Add the shredded chicken mixture, then about 1/4 cup cheese. Repeat a second layer of tortillas, chicken mixture and 1/4 cup of cheese. Then add a third layer of tortillas and top with the remaining 1 cup of shredded cheese.
  6. Bake for 15 minutes until cheese is bubbly.
  7. Serve with sour cream, avocados, jalapenos and cilantro, if you desire.
- Tip: Dipping the tortillas in hot water or hot oil before layering in the baking dish helps to make sure the tortillas stay nice and soft while baking