

## Mam-ma's Mexican Chicken

Boil and bone 1 chicken. (1 whole canned chicken may be substituted.) Place in large casserole. Sprinkle with garlic salt and cayenne (red) pepper. Dice one large onion and add to the above. Next add ½ lb. Velveeta cheese. Crush ½ of a 43 cent pkg. Taco Flavored Dorito Chips and sprinkle over the above ingredients. Mix 1 can cream of mushroom soup, 1 can cream of chicken soup, and 1 can Rotel tomatoes and green chiles. (I usually put the tomatoes in the blender or use an electric mixer to beat them up so there are not any chunks, because they are hot. This distributes them evenly.) Pour the soups over the ingredients already in the casserole and mix lightly. Crush and sprinkle the rest of the Dorito chips over the top. Bake at 400 degrees for 45 minutes.



## Lisa's Version

Salt and boil 2-3 boneless skinless chicken breasts. Let cool, then shred. Place in very large mixing bowl. Sprinkle with garlic salt and a tiny dash of cayenne (red) pepper. (Add more red pepper if you like heat – but be careful. It's hot!) Dice one large yellow onion and add to the above. Add 4 -5 oz. shredded Velveeta cheese, 4 – 5 oz. shredded sharp cheddar cheese, 1 can cream of mushroom soup, 1 can cream of chicken soup, and 1 can Rotel. (I used mild.) Crush 1 - 9¾ oz package of Taco Flavored Doritos. Add HALF of the crushed chips to the bowl and mix well. Spoon into 9 X 13 casserole dish (glass is best) and sprinkle remaining (crushed) Doritos on top. Bake at 400 degrees for 45 minutes.

I hope you enjoy this dish! It has been a staple in my family for many years. My grandmother, my mother, my aunts, and my cousins all have their own versions of this same recipe, and I enjoy them all.