

# Chicken Enchilada Casserole (Instant Pot)



## *Ingredients*

- 2 cups shredded rotisserie chicken
- 15 oz canned black beans drained and rinsed
- 1 cup frozen corn kernels
- 1 tablespoon taco seasoning
- 1 tablespoon butter
- 2 tablespoons flour
- 1 cup chicken broth
- 1/2 cup sour cream
- 4 oz canned diced green chilis
- 9 corn tortillas 6 inch
- 1 cup shredded Monterrey jack cheese

## *Directions*

Mix together chicken, taco seasoning, corn and black beans

Melt butter in saucepan over medium high heat, whisk in flour until smooth  
Slowly whisk in broth and bring to a simmer for 4-5 minutes until thickened

Stir in sour cream and green chilis until smooth then remove from heat

Place 1/4 cup sauce in bottom of round cheesecake pan with removable bottom that will fit in pressure cooker

Add 3 tortillas, cut to fit if needed

Add half of chicken filling on top

Top with 3 additional tortillas

Top with remaining filling and sauce, then with final 3 tortillas

Top with cheese

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## *Directions*

Place 1 cup water in bottom of pressure cooker

Add trivet and place frozen casserole in pan on top

Set to high pressure for 20 minutes and allow natural pressure release for 10

Remove casserole carefully from pot with tongs or potholders

Allow to rest 10 minutes before slicing and serving

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