

## Sedona chicken tortilla

4 whole chicken breasts  
1 can cream of mushroom soup  
1 can cream of celery soup  
1 ¼ cup white wine  
1 large onion – chopped  
1 7oz can diced Ortega chiles  
1 lb sharp cheddar cheese – grated  
1 dozen corn tortillas cut into strips

wrap chicken in foil and bake at 400 degrees for 1 hour  
cool and bone, skin and cut into bite size pieces

mix soups, wine and onion

layer ingredients in this order until you run out.

1. liquid mixture
2. tortilla strips
3. chiles
4. chicken
5. cheese

bake at 350 degrees for 1 hour. You get a much better flavor if you refrigerate the prepared casserole for 24 hours before baking