

Chicken Tortilla Stacks

Ingredients

- 1 can drained member's mark chicken breast (13 ounces)
- 1/2 cup refried beans
- 1/2 cup cream cheese, softened
- 2 cups cheddar cheese, shredded
- 1/8 cup sour cream
- 3/4 cup [guacamole](#)
- 1/4 cup salsa
- 6 tortillas, large

Summary

Yield: 9

Prep Time: 5 minutes

Category: Starters

Cuisine: Mexican

Instructions

(when complete there will be two separate tortilla stacks, three tortillas each) Preheat oven to 425 degrees. In a bowl mix the cream cheese and sour cream. Mix in the salsa and shredded chicken. Place two tortillas on a cookie sheet. Spread 1/4 cup refried beans on each tortilla. On top of the beans sprinkle 1/2 cup cheese for each tortilla. Place another tortillas on top of each stack and spread half the chicken mixture onto each. On the final two tortillas spread half the guacamole on each. Then place the guacamole side down on the chicken mixture of the stacks. Sprinkle 1/2 cup cheese on each stack. Back for 10 minutes at 425 degrees. Cut stacks into wedges and serve with toppings suggested.

Notes

Suggested toppings:

- Chopped tomatoes
- Onions
- Green peppers
- Jalapenos
- Salsa
- Sour cream
- Guacamole