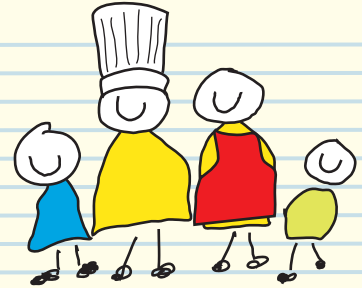




Wes Martin's Chicken and Spinach Enchilada Casserole

(Makes 4-6 servings)

Two 14.5-ounce cans diced fire-roasted tomatoes
4 scallions, sliced, plus more for garnish
2 cloves garlic, minced
2 teaspoons kosher salt
Freshly ground black pepper
1 teaspoon chili powder
1/2 jalapeno, seeded and minced (optional)
2 tablespoons chopped fresh cilantro
2 1/2 - 3 cups shredded chicken meat
Twelve 6-inch corn tortillas
One 10-ounce package frozen spinach, well drained
1 cup fresh, frozen, or canned corn kernels
2 1/2 cups grated Monterey Jack cheese
Shredded iceberg lettuce, lowfat sour cream, and lime wedges, for serving



Preheat the oven to 375 degrees. Grease a high-sided 9-inch cake pan and set aside. Put the tomatoes, scallions, garlic, salt, pepper, chili powder, and jalapeno, if using, into the jar of a blender and puree until smooth. Stir in the cilantro until combined.

Pour 1/2 cup of the sauce into the bottom of the cake pan. Place 4 tortillas over the sauce, covering as much of the bottom as possible. Evenly spread 1/2 cup sauce over the tortillas. Spread 1/2 the chicken, 1/2 the spinach, 1/2 the corn, and 3/4 cup of the cheese over the tortillas. Cover with 4 more tortillas, press lightly to even the layer, and cover with 1/2 cup sauce and the remaining chicken, spinach, and mushrooms. Top this layer with 3/4 cup cheese and 4 more tortillas. Press again lightly to level the top. Spread another 1/2 cup sauce over the top and the remaining 1 cup cheese. (The leftover sauce makes great salsa!)

Bake until hot and cheese is bubbling and brown, about 35-40 minutes. Allow to cool for 15 minutes before serving. Serve the casserole in wedges topped with sour cream, shredded iceberg, scallions, and a squeeze of fresh lime.