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Chilaquillas

- 1 Medium package of sturdy tortilla chips
- 1 1/2 Cups chunky Mexican salsa
- 1/2 Cup green or red pepper combination, chopped
- 1 Cup cooked beef or chicken
- 1/2 California-style black olives, sliced
- 1 Cup Monterey Jack, shredded
- 2 Cups Cheddar, shredded
- 1 Cup sour cream

- 1) Preheat oven to 325 degrees, and grease a shallow 10-inch casserole.
- 2) Layer casserole with half the chips and salsa.
- 3) Top with green pepper and meat, plus half of both cheeses.
- 4) Repeat using remaining chips, salsa, and cheeses.
- 5) Top with sour cream.
- 6) Bake for 30 minutes.
- 7) Let stand for another 10 minutes before serving.

Makes 6 Servings