Mexican Casserole

1 whole chicken (rotisserie cooked)   
1 large purple onion, minced  
½ red bell pepper, minced  
2-3 cloves garlic, minced  
1 can Rotel Tomatoes  
1 can Sweet Corn, drained  
1 can Black Beans, drained  
1 can Chicken Broth  
1 can Enchilada Sauce  
1 bag Tortilla Chips  
1 pckg Cheddar Cheese, grated  
Cumin (to taste)  
Chili Powder (to taste)  
Tony’s (to taste)  
Salt (to taste)  
  
Debone chicken, chop into small pieces (the smaller the better so all the flavors can penetrate through) and set aside   
Sauté onion, bell pepper and garlic.   
Add chopped chicken, Rotel, Chicken Broth and seasonings |  
Cook down until it thickens about 15 minutes.   
Stir in corn and black beans at the last minute.

in a casserole dish layer Tortilla Chips, Chicken Mixture and Enchilada Sauce. Again until all is used  
Cover top with Shredded Cheddar Cheese  
Bake at 350 until bubbling about 45 Minutes

It freezes very well!