



AF Chicken Olivia

Source: adapted from *bunnyswarmoven*

Bob and Robin Young, Boise, ID

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Prep: 20 min **Cook:** 30 min **AF:** 26 min

Temp: 350° F **AF:** 325 F **Total:** 50 min

Note: The ingredients have enough salt in them so no additional salt is needed.

Ingredients:

3 Rotisserie Chicken

2 c Sour Cream

Two 10½ ozs Cream of Chicken Soup

½ c chopped Black Olives

1½ c chopped fresh Green Beans

2 T canned Mild Green Chiles

1 med Poblano, diced - ribs and seeds removed

¼ c grated Sharp Cheddar Cheese

¼ c chopped Green Onions

fresh ground Tellicherry Black Pepper to taste

Cooked Rice, enough for each person to have a portion of rice with dinner

Chopped Green Onions as a garnish

Directions:

Pick the meat off of the rotisserie chicken, both white and dark meat, and shred it. Place it onto the bottom of a 9x13 baking pan.

In a large bowl mix together both cans of cream of chicken soup, sour cream, black olives, green beans, chilies, Poblano and green onions. Add Tellicherry pepper to taste.

Pour the mixture over the shredded chicken in the pan. Sprinkle the grated cheese over the top evenly. Cover the pan with foil, bake at 350° F - AF 325° F - for 30 minutes, AF 15 min. After time has expired remove the foil and put the pan back into the oven until the cheese is melted and bubbly. Serve over rice.