

Green Chili Chicken Bubble Up

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6 Servings, 6 FSP per serving

- 2 oz fat free cream cheese
- 2 oz reduced fat cream cheese
- 1/2 cup skim milk
- 1 (10.5 oz) can Healthy Request cream of chicken soup
- 1 (4 oz) can diced green chilies
- 1 oz Cabot 75% reduced fat cheddar cheese (grated)
- 3-4 cups cooked chicken breast (shredded)
- 1 (7.5 oz) can buttermilk biscuits
- 5 slices center cut bacon (cooked and crumbled)

1. Preheat oven to 350 degrees. Spray a 9×13 casserole with non stick spray. Cut each of the 10 biscuits into 8 pieces each. Scatter on bottom of casserole. Set aside
2. In a medium sauce pan, combine cream cheese, cream of chicken soup and diced chilies and cook over medium heat until cream cheese is melted and sauce is smooth. Gradually add milk. Stir until combined
3. Add cheese. Stir until melted
4. Stir in chicken, mix well. Remove from heat. Spread chicken mixture over biscuits – being careful not to move them around.
5. Sprinkle chicken with bacon.
6. Bake 30-35 minutes or until bubbly and biscuits pieces are brown and cooked through.