Stacked Chicken Enchilada Casserole

2 cups shredded cooked chicken

1 teaspoon cumin

1/2 teaspoon salt

2 cups chopped onion

3 cloves garlic

15 ounce can diced tomatoes

1/4 cup chopped cilantro

3 Tablespoons fresh lime juice

7 ounce can salsa verde

12 corn tortillas

3 ounces colby jack cheese

Shred chicken and add cumin and salt. (I used my leftover chicken from a roasted chicken.)

Saute onion and garlic and a teaspoon of oil.

Add a tomatoes and simmer until reduced slightly.

Add to chicken mixture.

Combine salsa verde, cilantro and lime juice.

In a 7x11 inch pan, spoon 1/4 cup salsa into bottom.

Top with 4 overlapping tortillas.

Top with half of the chicken mixture.

Repeat layers.  End with a third layer of tortillas and the remaining salsa mixture.

Top with cheese and bake for 15 minutes at 425.  (Or cover and refrigerate and bake later.)