

RECIPE

# King Ranch Chicken Casserole

By Southern Living

From Justine Harris

Yields 6 to 8 servings

## Ingredients

- 1 chopped green bell pepper
- 1 chopped onion
- 2 tbsp vegetable oil
- 2 cup chopped cooked chicken (boil chicken or buy rotisserie chicken)
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 can diced tomato and green chiles
- 1 tsp chili powder
- ¼ tsp salt
- 2 pinches garlic powder
- 2 pinches pepper
- 12 corn tortillas, torn into 1-inch pieces\*
- 2 cups grated cheddar cheese

## Preparation

1. Preheat oven to 350°F
2. In a large skillet over medium-high heat, sauté bell pepper and onion for 5 minutes or until tender. Stir in chicken and next 7 ingredients; remove from heat.
3. Layer one-third of torn tortillas\* in bottom of a lightly greased 9x13 inch baking dish. Top with one-third of chicken mixture and ⅔ cup cheese. Repeat layers twice.
4. Bake for 30 to 35 minutes.

## Note

Freeze casserole up to 1 month, if desired. Thaw in refrigerator overnight and bake as directed.

\*Note: I use the already crisped corn tortillas made for chalupas found in most stores with a Latino section.