

KING RANCH CHICKEN CASSEROLE

Ingredients:

4 cups cooked chicken, torn into bite size pieces (approximately 4 ½ lbs. whole chicken homemade or Rotisserie)
3 cups chicken broth
1 Tbsp. oil
1 large onion, chopped
1 large bell pepper, finely chopped
1 10.75 oz. can cream of chicken soup
1 10.75 oz. can cream of mushroom
1 can diced Rotel tomatoes
18 corn tortillas, cut into quarters
1 tsp. pepper
2 tsp. chili powder
1 tsp. garlic powder
2 tsp. cumin
16 oz. (2 cups) shredded cheddar cheese

Directions:

Sauté onion and bell pepper in small oil until tender.

Add soups, tomatoes and chicken.

Soak tortillas in chicken broth for 3 minutes to soften

Line a 12x10x2.5 inches foil pan with tortillas and cover with part of the soup/chicken mixture. Add another layer of tortillas and soup/chicken mixture. Top with cheese and bake at 350 degrees for 30 minutes until cheese bubbles.

Cool for 20 minutes cover with heavy duty aluminum foil and freeze.

Label with casserole name.