

## **King Ranch Casserole**

12 servings or 12 cups change recipe to: US Metric cups

1 hour 10 minutes  
(15 min prep, 55 min cooking)

1 can cream of mushroom soup  
1 can cream of chicken soup  
1 (10 ounce) can rotel  
1 (4 ounce) can chopped green chilies  
2 cups chicken broth  
18 corn tortillas, cut into quarters  
2 cups cooked chicken, chopped  
3 cups shredded Monterey jack and cheddar cheese blend

1. Preheat oven to 350.
2. In large bowl, soak tortillas in broth for 2 minutes.
3. Remove tortillas and set aside.
4. Add soups, Rotel,& chilies to broth.
5. Mix well.
6. Grease a 9 x 13" baking dish.
7. Layer 1/3 tortillas, 1/3 sauce, 1/3 cheese& 1/2 the chicken.
8. Repeat layers twice, ending with tortillas, sauce, then cheese.
9. Cover with foil& bake for 45 minutes.
10. Remove foil, bake an additional 5-10 minutes.

Find an error? Send us questions or corrections

## **KING RANCH CASSEROLE**

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3 to 4 lg. fryers or 12 lbs. turkey  
6 (20) pkgs. tortillas  
5 lbs. grated cheese  
3 (15 oz.) cans chicken broth  
4 c. chopped celery  
6 c. chopped onions  
5 (14 oz.) cans diced Rotel tomatoes  
3 (51 oz.) cans mushrooms soup  
2 (51 oz.) cans cream of chicken soup

Boil fryers or turkey until done. Cool. Debone and remove skin. Cut up in bite size pieces. Set aside. Cook onions and celery in chicken broth until done. Add tomatoes and both soups. Stir well. In large pan, cover bottom of pan with tortillas, a layer of chicken or turkey, a layer of sauce, and a layer of cheese. Fit in layers until pans are full.

Bake at 350 degrees for about 1 hour. Makes 5 pans.

## **King Ranch Casserole**

Serves 4

8 oz. Chicken, cooked and diced (skinned)  
6 corn tortillas  
1 can diced green chilies  
1 onion, diced  
6 oz. shredded cheddar cheese  
1 4oz. can mushrooms, drained  
1 cup evaporated skimmed milk  
2 Tbsp. Cornstarch  
1 cup chicken broth  
1 tsp. salt  
1 can Rotel tomatoes

Preheat oven to 375F degrees. Spray a 9x13" pan with non-stick cooking spray. Cut tortillas in 9 pieces and use half to line the bottom of the pan. Use half of the chicken and place over tortillas. Repeat layers. Set aside.

In saucepan, dissolve cornstarch in chicken broth and cook over low heat. Add onion, green chilies, milk, mushrooms, salt and rotel tomatoes. Cook for about 5 minutes. Pour this mixture over the chicken and tortillas. Cover evenly with cheese.

Bake at 375F degrees for 30 minutes.

Per serving: 338.1 calories, 5.7g fat (2.5g saturated fat), 3.7g fiber

## **King Ranch Casserole**

by Jeannie Lehman

A spicy chicken recipe with that freezes well and is a Mexican taste temptation. This version is supposed to freeze well.

1 chicken, deboned  
1 cup picante sauce  
1 bag tortilla chips  
2 cups chicken broth  
3 tablespoons flour  
2 tablespoons chili powder  
1 tablespoon cumin  
2 cups shredded Monterrey Jack cheese

Boil chicken. Add a little water to flour and make a paste. Add paste to chicken broth. Add chili powder and cumin. Cool until slightly thickened.

Layer chips, chicken, picante, broth mixture, and cheese in a 2 quart casserole dish, ending with cheese. Bake in a 350 degree oven for 20 minutes until cheese melts.