

# King Ranch Casserole •

## Ingredients

Chicken thighs, bone-in . . . . .	3 lbs	Onion powder . . . . .	1 tsp.
Water . . . . .	2 cups	White pepper . . . . .	1/4 tsp.
Mexican spice mix . . . . .	4 Tbsp.	Ground nutmeg . . . . .	1/8 tsp.
Caldo de tomate . . . . .	1 Tbsp.	MSG . . . . .	1/2 tsp.
Better Than Bouillon - Chicken .	1 Tbsp.	Lard (or bacon fat) . . . . .	2 Tbsp. + 1 tsp.
Butter . . . . .	4 Tbsp.	Onion . . . . .	1 large
Flour . . . . .	2 Tbsp.	Bell pepper . . . . .	1
Heavy cream . . . . .	1 1/2 cups	Ro-Tel . . . . .	10-14 oz. can
Mushrooms, canned . . . . .	8 oz. can	Corn tortillas, medium . . . . .	16
Sweet corn, canned . . . . .	10 oz. can	Sharp cheddar cheese . . . . .	16 oz.
Garlic cloves . . . . .	4-6		

## Directions

Preheat oven to 375°F — Bring **chicken thighs** and **heavy cream** to room temperature (30 minutes) — Combine **Mexican spice mix**, **caldo de tomate**, and **bouillon** in *Small Bowl #1* (spice blend) — Combine **onion powder**, **white pepper**, **nutmeg**, and **MSG** in *Small Bowl #2* (sauce spices) — Quarter 16 **corn tortillas**; set aside on a plate — Drain **mushrooms** and **sweet corn** and pat dry with paper towels; combine in *Medium Bowl #1* — Dice **onion** and **bell pepper**; mince **garlic**; combine in *Large Bowl #1* — Shred **cheese**; set aside in *Large Bowl #2* — Grease a 3 quart baking dish with 1 tsp. **lard**

1. Add **spice blend** (*Small Bowl #1*) to the Instant Pot and heat on *sauté* mode. Toast spices, stirring constantly, for 1 minute. Add 2 cups **water** and stir until dissolved.
2. Add the **chicken thighs** to the **seasoned broth**.
3. Cook on *high* pressure for 14 minutes, then allow for natural release for 5 minutes.
4. Transfer **chicken thighs** to a plate and let rest for 5-10 minutes until cool enough to handle. Meanwhile, skim the fat from the **stock** and strain the remaining stock through a fine-mesh sieve and reserve 1 1/2 cups in *Small Bowl #3* for the cream sauce.
5. When chicken is cool, discard skin and bones, shred the meat into *Large Bowl #3*. Skim any additional fat from the stock and add the remaining stock to the bowl and stir to combine.

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6. In a large skillet, melt 2 Tbsp. **lard** over medium heat. Add **mushrooms** and **sweet corn** (*Medium Bowl #1*) and sauté until well browned, about *5-6 minutes*.
7. Add **onion**, **bell pepper**, and **garlic** (*Large Bowl #1*). Sauté for *8 minutes*. Raise heat to *high* and cook undisturbed for *1 minute*, then stir and cook *1 minute* more until vegetables have dark caramelized spots on edges.
8. Meanwhile, in a small saucepan, melt 4 Tbsp. **butter** over medium heat. Sprinkle in 2 Tbsp. **flour** and cook, stirring constantly, until the mixture is smooth and smells nutty, about *2 minutes*. The roux should be pale golden.
9. Gradually whisk in  $1\frac{1}{2}$  cups **heavy cream** and  $1\frac{1}{2}$  cups reserved **cooking broth** (*Small Bowl #3*). Add **sauce spices** (*Small Bowl #2*). Simmer, stirring frequently, until thickened to coat the back of a spoon, about *5 minutes*.
10. Reduce skillet heat to *medium*. Add **cream sauce** from the saucepan and undrained **Ro-Tel**. Stir to combine.
11. Bring to a simmer, reduce heat to *medium-low*, and cook, stirring occasionally, for *5 minutes*.
12. Pour **vegetable and sauce mixture** from the skillet over the **shredded chicken** (*Large Bowl #3*) and stir to coat evenly.
13. Layer ingredients in the prepared baking dish:
  - First layer:  $\frac{1}{3}$  of the **tortilla quarters**,  $\frac{1}{2}$  of the **chicken mixture**,  $\frac{1}{3}$  of the **shredded cheese** (*Large Bowl #2*)
  - Second layer:  $\frac{1}{3}$  of the **tortilla quarters**, remaining **chicken mixture**,  $\frac{1}{3}$  of the **shredded cheese** (*Large Bowl #2*)
  - Final layer: remaining **tortilla quarters**, remaining **shredded cheese** (*Large Bowl #2*)
14. Bake uncovered for *30-35 minutes* until bubbly and cheese is melted.
15. Let stand for *10 minutes* before serving.

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### Equipment Required

- Instant Pot or pressure cooker
- 3 Quart (9x13) inch baking dish
- Large skillet (deep 12-inch preferred)
- Small saucepan for cream sauce
- 3 small prep bowls
- 1 medium prep bowl
- 3 large prep bowls
- 2 Large plates (for tortillas and resting chicken)
- Measuring cups and spoons
- Whisk
- Wooden spoon or spatula
- Sharp knife and cutting board
- Box grater for cheese
- Fine-mesh strainer or sieve
- Can opener
- Paper towels (for drying mushrooms)

### Mise en Place

- Bring **chicken thighs** and **cream** to room temperature (*30 minutes*)
- *Small Bowl #1* — **spice blend**: 4 Tbsp. **Mexican spice mix**, 1 Tbsp. **caldo de tomate**, 1 Tbsp. **bouillon**
- *Small Bowl #2* — **sauce spices**: 1 tsp. **onion powder**,  $\frac{1}{4}$  tsp. **white pepper**,  $\frac{1}{8}$  tsp. **nutmeg**,  $\frac{1}{2}$  tsp. **MSG**
- *Small Bowl #3* — reserved for strained **cooking broth** ( $1\frac{1}{2}$  cups for cream sauce)
- *Large Plate* — quartered **corn tortillas** (16 tortillas)
- *Medium Bowl #1* — drained and patted dry **canned mushrooms** (8 oz. can) and **sweet corn** (10 oz. can)
- *Large Bowl #1* — diced **onion**, diced **bell pepper**, and minced **garlic**
- *Large Bowl #2* — shredded **cheddar cheese** (16 oz.)

- *Large Bowl #3* — reserved for **shredded chicken** (after cooking), will become final mixing bowl
- Keep **Ro-Tel** undrained
- Cut and prep all vegetables before starting

### Ingredient Tips

- Drain **canned mushrooms** thoroughly and pat dry to remove excess moisture before sautéing
- Extra-sharp cheddar adds more depth of flavor
- If **Mexican spice mix** unavailable, combine equal parts ground cumin, chili powder, and paprika
- Authentic **lard** makes a difference - avoid hydrogenated versions

### Preparation Tips

- Pat **canned mushrooms** very dry before sautéing to help them brown deeply
- Cook **mushrooms** first in the skillet to develop deep browning without crowding
- Make the cream sauce in a separate small saucepan while vegetables cook in the skillet
- Cook roux until it smells nutty and is pale golden, but watch carefully to avoid burning
- Don't skip charring the vegetables - look for dark caramelized spots on edges for essential depth of flavor
- Let **chicken** rest after pressure cooking - it's too hot to handle immediately
- Use reserved **broth** to adjust chicken mixture consistency if needed
- Warm tortillas slightly before cutting to prevent cracking

## *King Ranch Casserole*

### **Make Ahead & Storage**

- Chicken can be cooked and shredded up to *2 days* ahead
- Complete sauce up to *24 hours* in advance
- Assembled casserole can be refrigerated up to *24 hours* before baking
- If made ahead, add *10 minutes* to baking time
- Leftovers keep for *3 days*; reheat covered at *350°F*

### **Serving Suggestions**

- Serve with Mexican rice and refried beans
- Garnish with diced avocado and fresh cilantro
- Offer sour cream and hot sauce on the side
- Can be frozen in individual portions for *2 months*