

King Ranch Casserole - Simple •

Ingredients

Rotisserie chicken	1 (about 3 lbs.)	MSG	$\frac{1}{2}$ tsp.
Cream of mushroom soup	10 oz. can	Mexican spice mix	2 Tbsp.
Cream of chicken soup	10 oz. can	Lard (or bacon fat)	2 Tbsp. + 1 tsp.
Sweet corn, canned	10 oz. can	Onion	1 large
Black beans, canned	15 oz. can	Bell pepper	1
Garlic cloves	4-6	Ro-Tel	10-14 oz. can
Onion powder	1 tsp.	Corn tortillas, medium	16
		Sharp cheddar cheese	16 oz.

Directions

Preheat oven to 375°F — Drain and rinse **black beans**; set aside in *Large Bowl #1* — Drain **sweet corn**; set aside in *Medium Bowl #1* — Combine **Mexican spice mix** and **MSG** in *Small Bowl #1* (spice blend) — Shred **cheese**; set aside in *Large Bowl #3* — Quarter **16 corn tortillas**; set aside on a plate — Dice **onion** and **bell pepper**; mince **garlic**; combine in *Large Bowl #2* — Shred **rotisserie chicken** into *Large Bowl #1*, discarding skin and bones — Grease a 3 quart baking dish with 1 tsp. **lard**

1. In a large skillet, melt 2 Tbsp. **lard** over medium heat. Add **sweet corn** (*Medium Bowl #1*) and sauté until well browned, about *4-5 minutes*.
2. Add **onion**, **bell pepper**, and **garlic** (*Large Bowl #2*). 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.
3. Reduce heat to *medium-low*. Add undrained **cream of mushroom soup**, undrained **cream of chicken soup**, undrained **Ro-Tel**, and **spice blend** (*Small Bowl #1*). Stir to combine.
4. Bring to a simmer, stirring occasionally, and cook for *3 minutes* until well combined and heated through.

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5. Pour **vegetable and sauce mixture** from the skillet over the shredded chicken (*Large Bowl #1*) and stir to coat evenly.
6. 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 #3*)
 - Second layer: $\frac{1}{3}$ of the **tortilla quarters**, remaining **chicken mixture**, $\frac{1}{3}$ of the **shredded cheese** (*Large Bowl #3*)
 - Final layer: remaining **tortilla quarters**, remaining **shredded cheese** (*Large Bowl #3*)
7. Bake uncovered for *30-35 minutes* until bubbly and cheese is melted.
8. Let stand for *10 minutes* before serving.