

# King Ranch Casserole

## Ingredients

Chicken, cooked . . . . .	2 lbs	Chicken broth . . . . .	1 cup
Onion, diced . . . . .	1	Mexican spice mix . . . . .	3 Tbsp
Bell pepper, diced . . . . .	1	Corn tortillas . . . . .	12
Cream of mushroom soup . . .	20 oz	Cheddar cheese . . . . .	12 oz
Ro-Tel . . . . .	10 oz	Vegetable oil . . . . .	2 Tbsp

## Directions

Preheat oven to **350°F** — Dice **onion** and **bell pepper** — Shred **cooked chicken** — Shred **cheese** — Quarter **corn tortillas**

1. In a large skillet, heat **vegetable oil** over medium heat. Sauté **onion** and **bell pepper** until softened, about **5 minutes**.
2. Add **cream of mushroom soup**, **diced tomatoes with chiles**, **chicken broth**, and **Mexican spice mix** to the skillet. Stir to combine and simmer for **5 minutes**.
3. Add the **shredded chicken** to the sauce mixture and stir to coat evenly.
4. In a 9x13 inch baking dish, layer ingredients as follows:
  - 1/3 of the **tortilla quarters**
  - 1/2 of the **chicken mixture**
  - 1 cup of **shredded cheese**

Repeat layers, then top with remaining **tortillas** and **cheese**.

5. Bake uncovered for **30-35 minutes** until bubbly and cheese is melted.
6. Let stand for **10 minutes** before serving.