

# King Ranch Casserole

## Ingredients

Chicken, boneless . . . . .	2 lbs	Campbell's Cream of mushroom and chicken condensed soup . . . . .	2 x 10 oz
Water . . . . .	2 cups	Tomatos and chilis, diced . . .	10-14 oz can
Mexican spice mix . . . . .	3 Tbsp	Corn tortillas . . . . .	12
Caldo de tomate . . . . .	1 Tbsp	Cheddar cheese . . . . .	16 oz
Better Than Bouillon - Chicken . .	1 Tbsp	Lard . . . . .	2 Tbsp + 1 tsp
Onion . . . . .	1		
Bell pepper . . . . .	1		

## Directions

Preheat oven to  $375^{\circ}F$ — Quarter **corn tortillas** — Grease a 9x13 inch baking dish with 1 tsp **lard** — Dice **onion** and **bell pepper** — Shred **cheese** — Heat 2 cups of **water**

1. Mix **hot water**, **bouillon**, **caldo de tomate**, and **spices**.
2. To a pressure cooker, add the **broth** and **chicken**.
3. Cook on *high* pressure for *5 minutes*, then allow for natural release for *5 minutes*.
4. Remove the **chicken** and shred it in a large bowl. Simmer the **cooking broth**.
5. In a large skillet, melt 2 Tbsp **lard** over medium heat. Sauté **onion** and **bell pepper** for *5 minutes*.
6. Raise heat to *high* and lightly scorch the **onion** and **bell pepper** for *1-2 minutes*
7. Reduce heat to *medium*. Add **condensed soup**, **diced tomatoes and chilis**, and **broth** to the skillet. Stir to combine.
8. Bring to a simmer, reduce heat to *low* and simmer for *5 minutes*, stirring occasionally.
9. Add the **shredded chicken** to the sauce and stir to coat evenly. Remove from heat after *1 minute*.
10. Layer ingredients in the prepared baking dish:
  - 1/3 of the **tortilla quarters**
  - 1/2 of the **chicken mixture**
  - 1/3 of the **shredded cheese**Repeat layers, then top with remaining **tortillas** and **cheese**.
11. Bake uncovered for *30-35 minutes* until bubbly and cheese is melted.
12. Let stand for *10 minutes* before serving.