

King Ranch Casserole

Ingredients

Chicken, boneless	2 lbs	Campbell's cream of mushroom&chicken	
Water	2 cups	condensed soup	2 x 10 oz cans
Mexican spice mix	3 Tbsp	Ro-Tel	10-14 oz can
Caldo de tomate bouillon	1 Tbsp	Corn tortillas, medium	14
Better Than Bouillon - Chicken . .	1 Tbsp	Cheddar cheese	16 oz
Onion	1	Lard	2 Tbsp + 1 tsp
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. Add the **broth** and **chicken** to a pressure cooker (*e.g.* Instant Pot).
 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 *medium-low*, and stir occasionally for *5 minutes*.
 9. Add the **shredded chicken** to the sauce and stir to coat evenly. Remove from heat.
 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.