

the Lexingtonienne

KING RANCH CHICKEN CASSEROLE

Adapted from Southern Living

- 2 lbs boneless skinless chicken breasts
- 1 (32 oz) container chicken broth
- 2 T butter
- 1 medium onion, chopped
- 1 medium green bell pepper, chopped
- 1 garlic clove, pressed or minced
- 1 tsp chili powder
- 1 tsp ground cumin
- 1 tsp dried oregano
- 1/8 tsp cayenne pepper
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 2 (10 oz) cans diced tomatoes with green chilies, drained
- 3 C shredded sharp cheddar cheese
- 12 (6 inch) corn tortillas, cut into 1/2 inch strips

Preheat oven to 350.

Place the chicken breasts in a heavy pot and cover them with the chicken broth. Cook over high heat just until the broth starts to boil, then reduce heat to low and simmer, partially covered, until the chicken is cooked through, about 10-12 minutes. Once it is cooked, shred the chicken into bite-size pieces. Reserve 3/4 C of the cooking liquid and discard the rest (or save it and freeze it for later use).*

Melt butter in a large saute pan over medium-high heat. Add onions and cook, stirring occasionally, until the onions are tender (about 10 minutes). Add green pepper and cook for about 5 more minutes.



Stir in garlic along with 3/4 C reserved cooking liquid. Add spices, soups, and tomatoes. Reduce heat to medium and cook for about 7-8 minutes, stirring occasionally.

In a lightly greased 13x9 casserole dish, layer 1/2 of the shredded chicken, followed by 1/2 the soup mixture, 1 C cheese, and 1/2 of the tortillas. Repeat one more time, then top with the remaining cup of cheese.

Bake uncovered for about 1 hour, or until the cheese is melted and the edges are bubbling.

This would be great with a dollop of sour cream on top!

**You can cook the chicken in advance. You could also shred the meat from a store-bought roast chicken and use 3/4 C canned chicken broth in lieu of the reserved cooking liquid.*

