

King Ranch Casserole

serves 10 to 12

4 tablespoons vegetable oil
1 onion, diced
1 red bell pepper, diced
8 oz. mushrooms, sliced
4 cloves garlic, diced
1 teaspoon kosher salt
1 teaspoon ground black pepper
1/2 teaspoon chili powder
1/4 teaspoon cayenne pepper
1 can diced tomatoes and green chilies (Rotel)
1 can cream of chicken soup
1 can cream of mushroom soup
1 7 oz.-can chopped green chilies
18 corn tortillas, torn into quarters
2 pounds chicken, cooked and chopped
8 oz cheddar cheese, grated
8 oz Monterrey Jack cheese, grated

Preheat the oven to 350.

Grease a 9X13-inch baking dish with non-stick cooking spray. Set aside.

In a large saute pan, heat the oil over medium-high heat. Add the onion, red pepper, mushrooms, and garlic. Saute until vegetables are soft and cooked, but not brown, about 7 to 10 minutes. Add the salt, pepper, chili powder, and cayenne. Stir and cook for 1 minute. Remove pan from heat.

Stir in tomatoes, cream of chicken, cream of mushroom, and green chilies. Combine well.

In the prepared pan layer 24 corn tortilla quarters (6 corn tortillas), half the cream sauce, half the chicken, one-third of the cheese. Next, layer 24 corn tortilla quarter (6 corn tortillas), the remaining cream sauce, the remaining chicken, and half of the remaining cheese. Lastly, layer the remaining 24 corn tortilla quarters (6 corn tortillas) and all of the remaining cheese.

Bake uncovered for 30 minutes, until bubbly.

Note: This can be assembled in advanced, covered, and stored in the refrigerator. Add a few minutes to the cooking time for a refrigerated casserole.