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# King Ranch Breakfast Strata

*The Essential Southern Living Cookbook*

Servings: 8

Preparation Time: 10 hours 45 minutes

Start to Finish Time: 10 minutes

*Break out this bad boy for brunch, and let chicken, tortillas and zesty Pepper Jack cheese wow the crowd. For best results, assemble the casserole the night before. In the morning, pour the remaining milk over the top, sprinkle with the remaining cheese, and let the casserole stand for 45 minutes before baking.*

**1/2 loaf (16 ounce) French bread, cubed (about 4 to 5 cups)**  
**8 (six-inch) fajita-size corn tortillas, cut into strips**  
**2 cups cooked chicken, shredded**  
**10 ounces (2-1/2 cups) Pepper Jack cheese, shredded and divided**  
**3 tablespoons butter**  
**1 can (14.5 ounce) diced tomatoes, drained**  
**3/4 cup chopped onion**  
**1/2 cup chopped celery**  
**1 can (4 ounce) diced green chilies, drained**  
**2 cloves garlic, pressed**  
**1 bell pepper, chopped**  
**1 teaspoon Kosher salt**  
**3/4 teaspoon ground cumin**  
**1/2 teaspoon dried oregano**  
**10 large eggs**  
**1 can (10-3/4 ounce) condensed cream of mushroom soup**  
**2 1/2 cups milk, divided**

In a bowl, toss together the bread cubes and tortilla strips. Place in a lightly greased 13 x 9-inch baking dish. Sprinkle with the chicken and two cups of cheese.

In a medium saucepan over medium heat, melt the butter. Add the tomatoes, onion, celery, green chilies, cloves, pepper, Kosher salt, cumin and oregano. Cook, stirring often, for 5 to 8 minutes or until tender. Remove from the heat and cool for 10 minutes.

In a large bowl, whisk together the eggs, soup and 1-1/2 cups of milk. Pour over the bread mixture. Sprinkle with the cooled onion mixture. Cover with plastic wrap. Chill for eight to twenty-four hours.

Pour the remaining one cup of milk over the strata. Top with the remaining 1/2 cup of cheese. Let stand for 45 minutes.

Preheat the oven to 325 degrees. Bake the strata until set, about one hour and 10 minutes.

Serve immediately.

## **Breakfast**

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*Per Serving (excluding unknown items): 373 Calories; 19g Fat (45.3% calories from fat); 25g Protein; 26g Carbohydrate; 2g Dietary Fiber; 317mg Cholesterol; 922mg Sodium. Exchanges: 1 Grain(Starch); 2 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 2 1/2 Fat.*