
Quick-and-Easy King Ranch Chicken Casserole

The Essential Southern Living Cookbook

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 50 minutes

2 tablespoons butter
1 medium onion, chopped
1 medium green bell pepper, chopped
1 clove garlic, pressed
3/4 cup chicken broth
1 can (10-3/4 ounce) cream of mushroom soup
1 can (10-3/4 ounce) cream of chicken soup
2 cans (10 ounce ea) diced tomatoes and green chilies, drained
1 teaspoon dried oregano
1 teaspoon ground cumin
1 teaspoon Mexican-style or other chili powder
3 pounds roasted or rotisserie chicken, shredded
12 ounces (three cups) sharp cheddar cheese, shredded
3 cups coarsely crumbled lime-flavor white corn tortilla chips

Preheat the oven to 350 degrees.

In a large skillet over medium-high heat, melt the butter. Add the onion. Cook for 5 minutes or until tender. Add the bell pepper and garlic. Cook for 3 to 4 minutes. Stir in the chicken broth, cream of mushroom soup, cream of chicken soup, diced tomatoes and chilies, oregano and cumin. Cook, stirring occasionally, for 8 minutes.

Layer half of the shredded chicken into a lightly greased 13 x 9-inch baking dish. Top with half of the soup mixture and one cup of cheddar cheese. Cover with half of the crumbled tortilla chips. Repeat the layers. Top with the remaining one cup of cheese.

Bake until bubbly, about 55 minutes. Let stand 15 minutes before serving.

Yield: 8 to 10 servings

Chicken

Per Serving (excluding unknown items): 6047 Calories; 492g Fat (73.1% calories from fat); 351g Protein; 57g Carbohydrate; 6g Dietary Fiber; 1502mg Cholesterol; 11278mg Sodium. Exchanges: 1 1/2 Grain(Starch); 48 Lean Meat; 3 1/2 Vegetable; 67 1/2 Fat.