



## *King Ranch Chicken*



### **Ingredients:**

- Butter, for the baking dish
- One 10.5-ounce can cream of chicken soup
- One 10.5-ounce can cream of mushroom soup
- One 10-ounce can diced tomatoes with chiles, such as Rotel
- 2 tablespoons chili powder
- ½ teaspoon ground cumin
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 2 cups chicken broth
- 16 corn tortillas, torn into pieces
- 1 roasted whole chicken (rotisserie chicken works great!), cooled and torn into chunks
- 1 large white or yellow onion, finely diced
- 1 red bell pepper, seeded and finely diced
- 1 yellow bell pepper, seeded and finely diced
- 1 jalapeno, finely diced
- 1 ½ cups grated sharp Cheddar
- 1 ½ cups grated Monterey Jack cheese

### **Method:**

1. Preheat the oven to 350 degrees F. Butter a 9-by-13-inch baking dish.
2. Make the soup/tomato mixture, which is very bizarre and might scare you off. But please: Be brave and stick with me through this challenging time. You will not be sorry! In a large bowl, combine the soups and diced tomatoes and chiles. Add the chili powder, cumin, salt, pepper, and chicken broth. Then--this is the time to be strong--stir it all together. Trust me!
3. Line the bottom of the baking dish with half of the torn tortillas. Layer on half the chicken. Add half the onion, bell pepper, and jalapeno. Sprinkle on half the cheese and pour on half the wacky soup mixture. Then repeat the layers, beginning with the rest of the tortillas, and ending with the rest of the you-know-what.
4. Cover with foil and bake for 45 minutes, then uncover and bake until bubbling, another 15 minutes.