

King Ranch Casserole
(Sherron Kendrick)

12 corn Tortillas	1 can cream of chicken soup
6 chicken breasts	½ lb. cheddar cheese
1 whole onion, quartered	1 can Rotel diced tomatoes w/chilies
celery	chili powder
1 c. chopped onion	garlic powder
1 c. chopped bell pepper	bay leaf
1 can cream of mushroom soup	salt & pepper

Simmer chicken until tender in water seasoned with quartered onion, celery, bay leaf, salt and pepper. Drain chicken, reserving ⅓ cup of stock. Cut cooled chicken in bite size pieces.

Combine soups, grate cheese. Set aside.

Lightly grease 9x13 pan. Layer with 6 tortillas (torn into pieces if preferred), ½ of chicken, ½ cup of the chopped onion, ½ cup of the chopped green pepper, ½ of the soup mixture, a *light* sprinkling of chili powder and garlic powder and ½ of the cheddar cheese.

Repeat layers beginning with the corn tortillas and proceed layering in the same order *except* for the last layer of cheese.

On the top layer of the seasoned soup mixture gently pour ¼ to ⅓ cup of chicken stock. Then follow with the undrained can of Rotel tomatoes and top all with the last layer of grated cheese.

Cover and refrigerate overnight.

Bake uncovered at 375° for 35 minutes or until hot through.