

Betty's Classic King Ranch Chicken Casserole



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In this video, Betty demonstrates how to make a Classic King Ranch Casserole. This dish has been around a long time in the U.S., and this is a simple, basic version. The recipe is influenced by Southwestern cooking, and the dish is quite a lot like an enchilada casserole.

Ingredients:

12-oz. package frozen 3-pepper and onion blend (You may substitute 1 chopped onion plus ½ chopped green bell pepper, ½ chopped red bell pepper, and ½ chopped yellow bell pepper.)
2 tablespoons extra virgin olive oil
3 cups cooked chicken, chopped or shredded (I cooked 3 salted chicken breasts in a slow cooker for 4 hours—no water added—and then chopped and shredded them.)
10 ¾-oz. can cream of chicken soup
10 ¾-oz. can cream of mushroom soup
10 ¾-oz. can chicken broth
10-oz. can diced tomatoes and green chiles, undrained (Rotel brand is quite often used.)
1 teaspoon chili powder
½ teaspoon garlic salt
(10) 6-inch corn tortillas, cut into 1-inch squares
2 cups shredded sharp Cheddar cheese
cooking oil spray

Heat 2 tablespoons olive oil in a deep saucepan over medium heat. Add frozen 3-pepper and onion blend and sauté until softened. Drain and transfer to a large mixing bowl. Stir in 3 cups cooked chicken, a 10 ¾-oz. can cream of chicken soup, a 10 ¾-oz. can cream of mushroom soup, a 10 ¾-oz. can chicken broth, a 10-oz. can diced tomatoes and green chiles, 1 teaspoon chili powder, and ½ teaspoon garlic salt. In a 13-inch by 9-inch by 2-inch baking dish that has been sprayed with cooking oil spray, ladle 1/3 of the chicken and soup mixture. Evenly spread 1/3 of the 1-inch corn tortilla squares over the top. Sprinkle 1/3 of the shredded Cheddar cheese on top of tortilla squares. Repeat these 3 layers twice, ending with shredded Cheddar cheese on top. Bake in a 350 degree (F) oven for 30 minutes, or until bubbly and beginning to brown. Remove from oven and serve immediately. YUM!!! I hope you enjoy this recipe! Love, Betty ♥