

## Jeff's King Ranch Chicken

### INGREDIENTS:

1 tbsp. vegetable or olive oil	2 tbsp. sour cream
1 medium white onion, diced	2 tbsp. ground cumin
1 medium red bell pepper, diced	1 tsp. ancho chili powder
1 medium green bell pepper, diced	½ tsp. dried oregano
1 (10.5 oz.) can condensed cream of mushroom soup	¼ tsp. chipotle chili powder
1 (10.5 oz.) can condensed cream of chicken soup	1 (3 lb.) cooked chicken, torn into shreds or cut into chunks
1 (10 oz.) can diced tomatoes with green chili peppers (such as ROTEL®)	1 (8 oz.) package shredded Cheddar or Monterrey Jack cheese (your choice)
1 cup chicken broth* (optional)	10 (6-inch) corn tortillas, cut into halves
	¼ - ½ cup grated Parmesan Cheese

### DIRECTIONS:

Preheat oven to 350°F. Heat oil in a large skillet over high heat. Sauté onion and bell peppers in the hot oil until warmed through, about 2 minutes. Transfer to a large bowl. Put 1-2 cups chicken stock in a saucepan and heat it on medium heat.

Add both cans of condensed soup, diced tomatoes with chili peppers, chicken broth (if needed. If mixture is already too wet, leave out.), sour cream, cumin, ancho chili powder, oregano, and chipotle chili powder; mix until sauce is well-combined.

Spread a few tablespoons of sauce in the bottom of a 9x13-inch baking dish. Layer with 1/2 of the chicken, 1/2 of the sauce, 1/2 of the Cheddar cheese. Place 1/2 of the tortillas in warm chicken stock for 10-15 seconds until they are just soaked. Remove immediately and put in bottom of baking dish.

Spread the remaining chicken over the tortillas. Spread all but 1/2 cup of the remaining sauce over the chicken, then top with the other ½ of the Cheddar, and the remaining warmed and soaked tortillas. Sprinkle the Parmesan Cheese over the top.

Bake casserole in the preheated oven until bubbling, about 40 minutes.

Turn on the broiler and broil until the top is golden, 2 more minutes. Let cool for 10-15 minutes and serve.

**NOTES:** You can use store-bought Rotisserie Chicken and shred that. I prefer to boil or roast the chicken as if I was making chicken stock. I let it cool and then shred the chicken and save the stock for use in this recipe or for use later on in other recipes.