

Jimbo's Cookin' . . . King Ranch Chicken

A creamy, cheesy, savory Texas home-style delight!

Yield: 10 servings

Note: Items within "()" are Jimbo's personal suggestions!

Equipment: Stew pot, large sauce pan, 13"x9" Pyrex casserole dish

Amt.	Measure	Ingredient -- Preparation Method
3	Lb.	Chicken - Whole or breasts & thighs
1	Ea.	Bay Leaf
(1	<i>Clove</i>	<i>Crushed Garlic)</i>
1	Med.	Green Pepper - chopped
1	Med	Onion - chopped
½	Cup	Butter
2	Can	Cream of Chicken Soup (or substitute 1 cn Cream of Celery Soup)
2	Can	Cream of Mushroom Soup
1	Can - 10 oz	RO*TEL Tomato W/Green Chili's
(1	<i>Can - Sm.</i>	<i>Old El Paso chopped Mild Green Chili's)</i>
(1	<i>Cup</i>	<i>Stock from the chicken stew pot)</i>
About 15		Corn Tortillas - Crumbled or quarter cut into bite sized pieces
2	Cups	Cheddar Cheese or Jack Cheese shredded

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1. Stew chicken in water to cover seasoned with salt, pepper bay leaf and garlic.
2. After cooking until tender, bone and shred/cut chicken into bite-size pieces.
3. In a large saucepan, cook green pepper and onion in butter until tender.
4. Stir in soups and RO\*TEL Tomatoes and Green Chilies.
5. In a 3-quart shallow 13"x9" Pyrex casserole dish arrange alternate layers of tortillas, chicken, soup mixture, and cheese, using one-third of all ingredients.
6. Repeat layers two more times (*I like making the top good-n-cheesy!*)
7. Bake at 325~ for 40 minutes or until hot and bubbly and cheese is browned.

Serves 10-12. May be frozen before or after baking.