

# King Ranch Chicken

I. vance martin ~ personal recipes

Category

## Entrees

### Ingredients

FLOUR TORTILLAS, CORN TORTILLAS,  
OR UNSALTED TOSTADA CHIPS.

1- green BELL PEPPER - SLICED and  
sautéed

1- red BELL PEPPER - SLICED and  
sautéed

1 ONION - SLICED and sautéed

1 - 10 OZ CAN ROTEL TOMATOES

1 -10 OZ CAN CR OF MUSHROOM SOUP

1 - 10 OZ CAN CR OF CHICKEN SOUP

1 1/2 LBS. COOKED CHICKEN MEAT  
PULLED AND SHREDDED

3 C (+ a little extra) Mixed jack and  
cheddar Cheese

### Instructions

SAUTEE VEGETABLES

STIR SOUPS AND ROTEL TOGETHER

ADD VEGGIES AND CHICKEN TO MIX.

SPRAY 9 X 13 PYREX W/ NON STICK  
SPRAY.

LAYER W/ TORTILLAS.  
SPREAD 1/2 OF CHICKEN, PEPPERS,  
ONIONS, MIX, AND CHEESE.

REPEAT AND COMPRESS.

TOP W/ TORTILLAS AND CHEESE

BAKE AT 375 ' 45 MIN to 1 HOUR.

### *Notes*