

King Ranch Chicken

Doris Weeks

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Yield: 6 to 8 servings

*3 whole chicken breasts
2 tablespoons butter
celery stalks, peeled
1 green bell pepper,
chopped
1 medium onion, chopped
2 cans (10 ounce ea) diced
tomatoes with chilies,
undrained
1 can cream of mushroom
soup
1 can cream of chicken
soup
8 to 12 (six-inch) corn or
flour tortillas, cut into
quarters
cheddar cheese (optional)
(for topping)*

Preheat the oven to 325 degrees.

In a pot, simmer the chicken in water to barely cover. Add the salt, pepper, several celery stalks and the onion. When tender, allow to cool.

When the chicken is cool, coarsely chop.
Reserve the stock for other uses.

In a skillet, melt butter. Sauté the pepper and onion, stirring until crisp tender. Remove from the heat. Stir in the chicken, tomatoes and soup.

Lightly grease the bottom of a 13x9-inch baking dish. Place a layer of tortillas in the dish. Cover with half of the chicken mixture. Place another layer of tortillas and then layer the last half of the chicken mixture.

Bake for 35 minutes.

Sprinkle with cheddar cheese, if desired.

Bake an additional 5 to 10 minutes.

Let stand for 5 minutes before serving.

(Freezes well).

Per Serving (excluding unknown items): 2020 Calories; 120g Fat (54.5% calories from fat); 190g Protein; 36g Carbohydrate; 5g Dietary Fiber; 631mg Cholesterol; 2806mg Sodium. Exchanges: 1 Grain(Starch); 26 Lean Meat; 3 Vegetable; 8 Fat.