

## **KING RANCH CHICKEN**

Don't know why this is so popular. It is truly church-basement-trailer-trash food, but people love it. So, responding to popular requests ... here's the recipe I have used for 20+ years.

1 2.5 - 3 lb chicken  
Salt to taste  
Pepper to taste  
1 bay leaf  
1 cup chopped green pepper  
1 cup chopped onion  
1 stick butter or margarine  
2 (10 3/4 oz) cans cream of chicken soup  
2 (10 3/4 oz) cans of cream of mushroom soup  
1 (10 oz) can of tomatoes and green chilies (Ro-Tel)  
12 soft corn tortillas, torn into bite sized pieces  
1.5 cups shredded cheddar cheese

1. Stew chicken with salt, pepper and bay leaf. After cooking, bone and cut chicken into bite-sized pieces
2. In a large saucepan, cook green pepper and onion in butter until tender.
3. Stir in soups with tomatoes and green chilies
4. In a 3 qt. Shallow baking dish, 13 x 9, arrange alternate layers of tortilla, chicken, soup mixture and cheese, using about 1/3 of all ingredients. Repeat layers two more times.
5. Bake at 325 for 40 minutes.

Serves 10-12