

KING RANCH CHICKEN CASSEROLE

From

Katherine Whaley

Ingredients:

- 4-5 large chicken breasts, cooked, cut into 1-inch pieces
- 1 pkg. (12) GOYA corn tortillas
- 1 GOYA chicken bouillon dissolved in 2 cups of water
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 2 Tbls. Margarine
- 1/2 lb. shredded cheddar cheese
- 1 1/2 t. GOYA chili powder
- 1 tsp GOYA garlic powder
- GOYA salt
- GOYA pepper
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 lb. can stewed tomatoes
- 4 oz. can GOYA diced green chilies

Instructions:

-Soak tortillas in hot broth(Chicken Bouillon and water), covered, 15 minutes.

-Sauté onion and peppers in butter.

-All ingredients fit into a 13x9 inch pan. (After each ingredient is prepped layer in this order: Tortillas, Peppers & Onions, Chicken, Cheese, Spices, Mushroom & Chicken Soup, Chilies, Tomatoes)

-Bake in oven at 375 degrees for 30 minute.