



KING RANCH CHICKEN

From the kitchen of Mom Dudley

Ingredients:

4 Chicken Breast Halves, boned
1/4 tsp Salt
1/4 tsp Pepper
2 Tbsp Oleo
1 Green Pepper, chopped
1 Medium Onion, chopped
2 10 oz Rotel
1 can Cream of Mushroom Soup,
undiluted
1 can Cream of Chicken soup,
undiluted
12 6" Corn Tortillas, cut in
4ths
2 cups Cheddar Cheese,
shredded

Directions:

Sprinkle Chicken with Salt and Pepper. Put in 9 x 13 pan. Bake 325 degrees for 20 minutes until done. Cool.

Coarsely chop chicken. Set aside.

Melt Oleo in large skillet over medium heat. Add Pepper and Onion. Cook and stir mixture constantly until crisp and tender. Remove from heat. Stir in Chicken, Rotel and Soups.

Place 1/3 of Tortillas in bottom of greased 9 x 13 pan. Top with 1/3 Chicken mixture. Sprinkle with 2/3 of Cheese. Repeat layers 2 times. Reserve remaining 2/3 cups Cheese.

Bake 325 degrees for 35 minutes. Sprinkle reserved Cheese over and bake 5 more minutes. Let stand 5 minutes before serving.