



Noreen's Kitchen

King Ranch Casserole

Ingredients

6 tablespoons butter, divided	1 cup onion, diced
1/4 cup all purpose flour	2 cloves garlic, minced
3 1/2 cups chicken stock	1-2 pounds chicken cooked and shredded*
1/2 cup heavy cream	2 cups shredded cheddar cheese
1, 10 ounce can Ro-Tel tomatoes & green chilies	2 cups shredded Monterrey Jack cheese
1 cup diced red and yellow bell pepper	15 corn tortillas, cut in half

Step by Step Instructions

Mix the two cheeses together and set aside.

Melt 4 tablespoons of butter in a large, heavy bottomed stock pot over medium high heat.

Add flour and whisk to combine. Continue to cook for just a minute or two until the flour is absorbed by the butter and the mixture gets a bit bubbly and foamy and releases a bit of a nutty aroma.

Add half of the chicken stock to the pot and whisk briskly to combine. Continue to stir until the mixture thickens. This will take a couple of minutes.

When the mixture has become thick, add the remaining chicken stock to the pot and whisk well to combine. Set this aside.

In a skillet, melt 2 remaining tablespoons of butter and saute' peppers, onions and garlic, for three to five minutes until you can smell their aroma.

Add the sautéed vegetables to the cream sauce you set aside along with the Ro-Tel tomatoes and green chilies. Stir well to combine. This will be the sauce for your casserole.

To build casserole:

Cover the bottom of a 9 x 13 casserole or foil baking pan with corn tortillas. I like to cut them in half and put the flat part against the edges of the casserole dish/pan. This gives more complete coverage.

Top with half of the shredded chicken, then layer on 1/3 of the shredded cheese.

Evenly spread half of the sauce mixture over the cheese.

Repeat layers of tortilla, chicken, cheese and sauce. You should have 1/3 of the cheese and some of the tortillas left for the top.
Cover the top with the remaining tortilla halves and sprinkle over the remaining cheese.

Bake in a preheated 350 degree oven for 30 minutes until the cheese is browned and the casserole is slightly bubbly.

The top will be cheesy and crispy and delicious.

Allow the casserole to sit for 10 minutes before slicing and serving.

To Freezer bank this casserole:

Build your casserole but do not bake it. Lay a piece of parchment just big enough to cover the top but not hang over the sides of the pan. Cover this with two layers of regular foil or one layer of heavy duty foil and seal all edges tightly.

Place the casserole into a 2 gallon zip top bag and remember to write reheating instructions.

To reheat casserole from frozen, preheat oven to 400 degrees. Remove casserole from plastic bag and place on a baking sheet.

Bake covered for 1 hour then remove foil and parchment and continue baking 15 to 30 minutes until casserole is cooked through, the cheese is melted and the casserole is somewhat bubbly.

Allow to sit for 10 minutes before slicing and serving.

This casserole can be made in advance and freezer banked for up to six months.

Enjoy!