



King Ranch Chicken Casserole

Prep Time: 40 Minutes

Cooking Time: 40 Minutes

Serves 12

Ingredients:

24 each 6" White Corn Tortillas (10620)
3 1/2 lbs. B/S Chicken Thigh and Breast Meat
1 1/2 Tbsp. Kosher Salt
1 1/2 Tbsp. Ancho Chile Powder
1 tsp. Cayenne Pepper Sauce
1 oz. vol. Vegetable Oil
2 Tbsp. All Purpose Flour
1 1/2 cups (2 each) Poblanos , thinly sliced , chopped
1/2 cup (3 each) Jalapenos , minced , seeds removed
1 1/2 cups Sweet Onions , chopped
2 Tbsp. Fresh Garlic , minced
1 cup Red Bell Peppers , chopped
26 oz. vol. Canned Tomatoes , chopped
1/2 tsp. Southwest Base (Custom Culinary)
1/2 tsp. Roasted Chicken Base (Custom Culinary)
2 each Fresh Limes , juiced
2 cups Water
1 cup Heavy Cream
24 oz. vol. Shredded Pepperjack Cheese
12 oz. vol. Sour Cream
4 oz. vol. Fresh Cilantro , chopped
12 oz. vol. Pre-Fried White Round Tortilla Chips
(10808)
Fresh Cilantro to garnish

Directions:

1. Bring corn tortillas to room temperature. Place in 350-360 fryer and cook approximately 30 seconds on each side. Remove from fryer and drain.
2. Blend salt, chile powder and cayenne pepper together in small bowl. Coat chicken with spices.
3. Place oil in heated large deep skillet. Add chicken and brown both sides. Dust veggies with flour and add to chicken.
4. Continue cooking until onions are translucent and peppers are softened.
5. Add canned tomatoes, southwest base, roasted chicken base and fresh lime juice.
6. Stir to dissolve bases. Add water and bring to a simmer.
7. Continue cooking until chicken begins to fall apart. Add heavy cream and 1 oz. of cilantro.
8. Bring back to a simmer and continue cooking until sauce is thickened. Shred chicken with fork.
9. Hold hot for service.
10. When ready to serve, place 1 corn tortilla in bottom