

King Ranch Chicken

Ingredients:	1 Pan (20)	1 1/2 Pans (30)	2 Pans (40)	3 Pans (60)	4 Pans (80)	5 Pans (100)
boneless, skinless chicken breast	5lbs	7.5 lbs	10 lbs	15 lbs	20 lbs	25 lbs
Frozen chopped onion, celery & bell pepper	24 oz	36 oz	48 oz	72 oz	64 oz	84 oz
Corn tortillas - 6" diameter	2 dz	3 dz	4 dz	6 dz	8 dz	10 dz
Cream of Chicken Soup	4 cans	6 cans	8 cans	12 cans	16 cans	20 cans
Cream of Mushroom Soup	4 cans	6 cans	8 cans	12 cans	16 cans	20 cans
Rotel Tomatoes	2 cans	3 cans	4 cans	6 cans	8 cans	10 cans
Chicken Brooth	20 oz	42 oz	56 oz	84 oz	112 oz	25 cups
Shredded Cheddar Cheese	2 lbs (32 oz)	3 lbs	4 lbs	6 lbs	8 lbs	10 lbs
EVOO (cooking chicken)	2-tbsp	3 tbsp	4 tbsp	6 tbsp	8 tbsp	10 tbsp
salt, pepper, garlic power	season chicken to taste					

NIGHT BEFORE: Saute and cook chicken in large skillet in EVOO, season with salt, pepper, garlic power to taste. drain off excess liquid and refrigerate.

Heat oven to 350 degrees and spray pan(s) with PAM.

Dice cooked chicken into cubes

Sauce: Combine both soups, rotel, chicken brooth in a large bowl.

Create Bottom Layer: lay tortillas on the bottom of pan, spread half the cubed chicken, half of the chopped onion, celery & bell pepper, half of the sauce, and 1/3 of the cheese.

Create Second Layer: cover bottom layer with tortillas, spread half the cubed chicken, half of the chopped onion, celery & bell pepper, half of the sauce, and 1/3 of the cheese.

Create Top Layer: cover middle layer with tortillas and spread the remaining cheese over the mixture.

Bake for 45 minutes covered with foil, then remove foil and bake for another 15 minutes.

Serve with sour cream and pico d gallo

TOTAL PREP TIME: 20 minutes (not including cooking chicken the night before)

TOTAL COOK TIME: 60 minutes