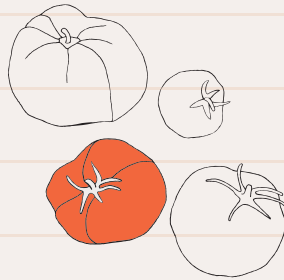




KING RANCH CHICKEN CASSEROLE

Orig. Recipe: Serves 40	Ingredients	80 servings	120 servings
10 cups (5 lbs)	Shredded grilled chicken breasts	10 lbs	15 lbs.
5 each	Onions, chopped	10 each	15 each
2.5 each	Bell peppers, finely chopped	5 each	7.5 each
1 50 oz can	Cream of chicken soup (or ten 10 oz gluten free cans)	2 50 oz cans	3 50 oz cans
1 50 oz can	Cream of mushroom soup (or ten 10 oz gluten free cans)	2 50 oz cans	3 50 oz cans
5 10 oz cans	Rotel tomatoes with green chilies	10 10 oz cans	15 10 oz cans
2.5 cups	Chicken broth	5 cups (1 qt.)	7.5 c. (1 qt, 2.5 c)
60 each	6 inch corn tortillas	120 each	180 each
10 cups (5 lbs)	Shredded cheddar (sharp)	10 lbs.	15 lbs.
1/3 lbs	Butter	2/3 lbs	1 lb



Directions (For Original Recipe for 40):

1. Preheat oven to 325°F
2. In large saucepan or tilt skillet, sauté the onion and pepper in the butter until tender (about 5 minutes).
3. Add soups, tomatoes, and broth.
4. Stir to combine.
5. Fold in the chicken until well blended.
6. With pan spray, lightly grease a 2.6 x 12.8 x 21 inch stainless steel hotel pan.
7. Layer with 1/3 the tortillas, 1/3 the chicken mixture, and 1/3 the cheese.
8. Repeat layers twice more.
9. Bake for 40 minutes or until hot and bubbly.
10. Ten minutes before removing from oven, sprinkle shredded cheese over the top; replace in oven until cheese is melted.
11. Remove from oven and let stand 10 minutes before serving.

