Diablo King Ranch Chicken Casserole

Serves: 8-10

Ingredients:

1 tablespoon vegetable oil 1 medium onion, chopped 1 green bell pepper, chopped 2 cloves garlic, chopped 3 cups chopped cooked chicken 1 - 10 3/4 ounce can cream of mushroom soup 1 - 10 ounce can diced tomatoes & green chilies 1 teaspoon chili powder 1/2 teaspoon cumin 1/8 teaspoon garlic powder 1/8 teaspoon black pepper Salt, to taste 1 - 12.5 ounce jar Diablo Verde Creamy Cilantro Sauce 12 corn tortillas 2 cups shredded Monterey Jack or cheddar cheese

Directions:

- Preheat oven to 350° F.
- Heat oil in a large skillet over medium-high heat. Sauté onion and bell pepper 5 minutes or until softened. Add garlic and cook for 30 to 60 seconds. Reduce heat to low.
- Add chicken, cream of mushroom soup, diced tomatoes and green chilies, seasonings, and Diablo Verde to the onion and pepper mixture. Stir to combine.
- Layer the following in a lightly oiled 9x13 baking dish:
 - 4 tortillas, tear as needed to fit the baking dish
 - 1/3 chicken mixture
 - 2/3 cup of cheese
- Repeat the layers in the order listed above two more times for a total of three layers.
- Cover with aluminum foil and bake for 30 minutes. Remove the foil and bake for another 5 to 10 minutes.
- Enjoy!

Recipe inspired by Rebecca Vandall Photo by <u>Sari M Bailey</u> <u>Diablo King Ranch Chicken Video Recipe</u> For more recipes visit <u>3sonsfoods.com/pages/recipes</u>

