

King Ranch Chicken

Stacy Lundy

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| 3 Tbsp. oil | 1 tsp. oregano |
| 1 onion, chopped | Salt and pepper |
| 1 green pepper, chopped | 1 whole chicken, stewed, or |
| 1 can Ro-Tel | 3-4 breasts |
| 1 cup chicken broth | 6 corn tortillas, torn into bite- |
| 1 can cream of mushroom soup | size pieces |
| 1 can cream of chicken soup | 10 oz. Longhorn or Monterey |
| 1 tsp. chili powder | Jack cheese |
| 1 tsp. cumin | |

Sauté onion and bell pepper. Reduce heat; add soups, chicken broth, diced tomatoes, and seasonings. Cook over low heat for 5 minutes. In a buttered 9x13-inch dish, layer ½ of: chicken, tortillas, sauce, and cheese; then repeat. Bake at 350° for 40 to 45 minutes.

Chicken Pot Pie

Connie Horany

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| 1 pkg. frozen mixed vegetables | 2-3 cooked chicken breasts |
| 1 can cream of chicken soup | 2 pie crusts |
| 1 can cream of mushroom soup | |

Spray pie plate with Pam. Cook frozen vegetables. Place 1 crust in bottom of dish. Combine all ingredients and put in uncooked pit shell. Top with other crust. Seal and bake at 350° for 1 hour.