

Creamy Ranch Chicken

Serves: 10-12 people | **Cook Time:** 1 hour | **Difficulty:** Medium

Equipment Needed:

- 12-inch Dutch oven with lid
- Can opener
- Large mixing bowl
- Sharp knife and cutting board

Ingredients:

Ingredient	Amount	Notes
Chicken breasts	3 lbs, cooked and shredded	Rotisserie works great
Corn tortillas	12 medium	Cut into strips
Cream of mushroom soup	2 cans (10.5 oz each)	Quality brand
Cream of chicken soup	1 can (10.5 oz)	Quality brand
Diced tomatoes with chilies	1 can (10 oz)	Rotel brand preferred
Cheddar cheese	3 cups, shredded	Sharp variety
Yellow onion	1 large, diced	Finely chopped
Bell pepper	1 large, diced	Any color
Garlic	4 cloves, minced	Fresh only
Chicken broth	1 cup	Low sodium
Cumin	1 tsp	Ground
Chili powder	1 tsp	Quality blend
Salt	1 tsp	To taste
Black pepper	1/2 tsp	Freshly ground
Vegetable oil	2 tbsp	For sautéing

Complete Cooking Steps:

Step 1: Setup and Prep

Set up 22 coals, with 15 on top and 7 on bottom, to achieve a temperature of 350°F.

In a large bowl, combine the two soups, diced tomatoes with chilies, chicken broth, cumin, chili powder, salt, and pepper.

Step 2: Sort the Vegetables

Heat oil in a Dutch oven and add diced onion and bell pepper.

Cook 5-6 minutes, stirring occasionally, until vegetables are softened. Add minced garlic and cook 1 minute until fragrant.

Step 3: Layer the Casserole

Spread half the tortilla strips in the bottom of the Dutch oven.

Pour half the soup mixture over the layers. Repeat layers with remaining ingredients.

Step 4: Bake the Casserole

Cover and bake for 35 minutes, rotating the pot every 15 minutes to ensure even cooking.

Remove the lid and bake for 8-10 more minutes, until the top is bubbly and lightly browned.

Step 5: Rest and Serve

Remove the casserole from the heat and let it rest for 5-10 minutes before serving.

This allows layers to be set for easier serving. Cut into squares and serve hot.

Serving Suggestions:

- Classic Texas comfort food
- Serve with Mexican rice and beans
- Great for potluck camping meals
- Perfect for feeding large groups