

# King Ranch Chicken

## Ingredients

### Sauce:

3 tbsp Butter  
2 lg. cloves Garlic  
2 tbsp. Chili Lime Rub  
3 tbsp. all-purpose Flour  
3/4 c. Chicken Stock  
3/4 c. Buttermilk  
Salt and Pepper to taste

### Filling:

2 tbsp Olive Oil  
1 med. Onion  
1 lg. Bell Pepper  
2 plum Tomatoes  
1/4 c. diced Green Chilies  
3 to 4 c. cooked Chicken  
1/3 cup Green Onions, chopped

Corn tortillas  
2 c. longhorn Cheese  
1/2 c. chicken stock

## Directions:

1. Preheat oven to 350. Grease 9 x 13 baking dish.
2. Make the sauce by melting the butter in a heavy skillet over medium heat. Add the garlic and seasonings. Sauté for a minute or two.
3. Raise the heat to medium. Quickly sprinkle the flour and stir to mix. Pour in small amount of the chicken broth, stirring constantly to remove lumps.
4. Gradually add the remaining chicken stock and buttermilk and continue stirring until sauce has thickened, 3 to 4 minutes. Add salt and pepper to taste.
5. Make the filling by warming a heavy skillet over medium heat, then adding the olive oil. Sauté the chopped onion, green pepper, chilies, and tomatoes until onion is transparent, about 4 to 5 minutes. Fold into mixture the shredded chicken and green onions. Remove from heat.
6. Layer tortillas with sauce and filling. Top with cheese and some green onions. Pour chicken stock over top.
7. Bake for 30 minutes at 350 until casserole is heated through and bubbly. Makes 6 to 8 servings.

recipe adapted from one found at [momwhothink.com](http://momwhothink.com)

[www.alittlefabricstore.com](http://www.alittlefabricstore.com) where it Seams Like Home

