

# Slightly Fancy-Pants King Ranch Chicken Casserole

Yield: 6 min  
Total Time: 56 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-cornbread-recipe-using-rotel-tomatoes-and-spices>

## Ingredients:

- 1 1/2 pounds boneless skinless chicken either breasts, thighs or a combination
- 4 teaspoons lime juice freshly squeezed
- 4 teaspoons ancho chile powder, or chili powder
- salt
- pepper
- 2 tablespoons olive oil
- 4 tablespoons unsalted butter
- 1/2 medium yellow onion diced
- 1 red bell pepper seeded and diced
- 1 poblano peppers seeded, stemmed, and diced
- 3 garlic cloves minced
- 2 tablespoons all-purpose flour
- 1 teaspoon ground cumin
- 1/2 teaspoon cayenne pepper
- 1 cup chicken broth
- 10 ounces rotel tomatoes drained
- 1/2 cup half-and-half
- 1/3 cup sour cream plus more for serving
- 1/4 cup chopped cilantro plus more for serving
- 2 tablespoons vegetable oil
- 10 corn tortillas
- 1 1/2 cups pepper jack shredded, 6 ounces
- 1 1/2 cups cheddar shredded, 6 ounces

## Nutrition:

1. Calories: 690 calories

2. Carbohydrate: 30 grams
  3. Cholesterol: 160 milligrams
  4. Fat: 45 grams
  5. Fiber: 5 grams
  6. Protein: 44 grams
  7. SaturatedFat: 21 grams
  8. Sodium: 700 milligrams
  9. Sugar: 3 grams
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