

Loaded Potato & Buffalo Chicken Casserole

Ingredients

2 lbs boneless, skinless chicken breasts, cut into 1/2-inch cubes

8-10 medium potatoes, cut into 1/2-inch cubes (I leave the skin on)

1/3 cup olive oil

1 1/2 tsp. salt

1 TBS. freshly ground pepper

1 TBS. paprika

2 TBS. garlic powder

6 TBS. hot sauce

Topping

2 c. Fiesta Blend Cheese or a mix of Cheddar & Monterey Jack

1 c. crumbled bacon

1 c diced green onion

Directions

Preheat oven to 500F (This is NOT a typo, 500F is correct!)
In a large bowl mix together the olive oil, salt, pepper, paprika, garlic powder & hot sauce.

Add the cubed potatoes and stir to coat.

Carefully scoop the potatoes into a cooking spray coated 9 x 13-inch baking dish, leaving behind as much of the olive oil/hot sauce mix as possible.

Bake the potatoes for 45-50 minutes, stirring every 10-15 minutes, until cooked through and crispy & browned on the outside.

While the potatoes are cooking, add the cubed chicken to the bowl with the leftover olive oil/hot sauce mix and stir to coat. Once the potatoes are fully cooked, remove from the oven and lower the oven temperature to 400F.

Top the cooked potatoes with the raw marinated chicken.

In a bowl mix together the cheese, bacon & green onion and top the raw chicken with the cheese mix.

Return the casserole to the oven and bake for 15 minutes or until the chicken is cooked through and the topping is bubbly delicious. Serve with extra hot sauce and/or ranch dressing.

From: Cook Lisa Cook