



Loaded Chicken and Potatoes

Ingredients:

- 1 lb boneless chicken breasts, cubed
- 6-8 medium skin on red potatoes, cut in 1/2" cubes
- 1/3 c olive oil
- 1 1/2 tsp salt
- 1 tsp black pepper
- 1 Tbsp paprika
- 2 Tbsp garlic powder
- 2 Tbsp hot sauce (more if you like it HOT)

Topping:

- 2 c fiesta blend cheese
- 1 c crumbled bacon

How to Make:

1. Preheat oven to 400 degrees. Spray a 9X13" baking dish with cooking spray.
2. In a large bowl, mix together the olive oil, salt, pepper, paprika, garlic powder, and hot sauce. Add the cubed potatoes and chicken and stir to coat. Carefully scoop the potatoes and chicken into the prepared baking dish..
3. Bake the potatoes and chicken for 55-60 minutes, stirring every 20 minutes, until cooked through, crispy, and browned on the outside. While the potatoes are cooking, fry your bacon (about half a pound).

4. Once the potatoes and chicken are fully cooked, remove from the oven. Top the cooked potatoes with the the cheese, bacon, and green onion. Return the casserole to the oven and bake for 5 minutes or until cheese is melted.

Serve With: extra hot sauce and/or ranch dressing or sour cream!

Note by Diana Firey: I omitted the hot sauce...because I prefer dishes less spicy, but I'm sure this would add extra flavor to some people. I also fix somewhat more of the amounts of chicken and potatoes (to make sure there's enough...adding a little extra olive oil). Plus I use just regular peeled potatoes because I don't have the red on hand. I use just regular grated cheese unless I have the Fiesta mixed cheese on hand. The last time I had quite a bit of extra green onion for the top. So you can vary the ingredients some and it still really tastes great. The garlic, paprika (along with the usual salt and pepper) really add to very good flavor. The chicken really takes on the flavor from the rest of the dish...and you forget you're eating chicken (which we eat a lot of around our house, so always looking for ways of changing poultry up.) Great with a little sour cream. My family really likes this dish and it's easy to make and leftovers do not last long at all.