

Cheesy Chicken and Potatoes Casserole

Ingredients:

- 1 lb boneless chicken breasts, cubed
- 6-8 medium skin-on red potatoes, diced
- 1/3 c olive oil
- 1 1/2 t salt
- 1 t pepper
- 1 T paprika
- 2 T garlic powder
- 2 T hot sauce (more if you like it HOT)

Topping:

- 2 c fiesta blend cheese
- 1/2 lb bacon
- 1 c diced green onion

Directions:

Preheat oven to 400.

Grease a 9X13 baking dish.

In a large bowl, mix together the olive oil, seasonings, and hot sauce.

Add the cubed potatoes and chicken and toss to coat.

Dump the potatoes and chicken into the baking dish.

Bake for 55-60 minutes until cooked through, crispy, and browned. Stir every 20 minutes.

While the potatoes are cooking, fry your bacon until crisp.

Once the potatoes and chicken are fully cooked, remove from the oven.

Top with the cheese, bacon, and green onion.

Return the casserole to the oven and bake for 5 minutes or until cheese is melted.

***I made this in the Power Cooker: Cook the potatoes and chicken for 20-25 minutes. Remove the kids and sprinkle with bacon and cheese. Replace the lid for 3-5 minutes to melt the cheese.*