

# Our State eats

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## Loaded Potato & Chicken Casserole

*Yield: 4 to 6 servings.*

- 3 medium potatoes, peeled and cut into ½-inch cubes**
- 1 whole cooked chicken, skin and bones removed, shredded**
- ½ teaspoon salt, divided**
- ½ teaspoon freshly ground black pepper, divided**
- ½ teaspoon smoked paprika, divided**
- 4 slices thick-cut bacon, cooked and cut into pieces**
- 1½ cups shredded sharp Cheddar cheese**
- 4 green onions, sliced**
- 1 cup heavy cream**

Preheat oven to 350°. Lightly grease a 9 x 9-inch casserole dish with cooking spray. Spread half of the potatoes in

prepared dish. Place shredded chicken evenly on top. Sprinkle with ¼ teaspoon each of salt, black pepper, and paprika; half of the bacon pieces; ½ cup of the cheese; and half of the green onions.

For the second layer, spread the remaining potatoes on top of the chicken, followed by the remaining bacon, another ½ cup cheese, and another ¼ teaspoon each of salt, black pepper, and paprika. Pour heavy cream over top of casserole. Cover tightly with aluminum foil and bake for 30 minutes.

Remove foil and bake for another 30 minutes. In the last 10 minutes, sprinkle with the remaining cheese and green onions, and bake until the cheese forms a slight crust and the center is slightly jiggly. Remove from the oven and let rest for 10 minutes before serving.

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