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Introduction

Treat your taste buds to a deliciously comforting meal with this Baked Chicken and Loaded Potato Casserole recipe. Featuring tender chicken, cubed potatoes, crispy bacon, and a cheesy topping, it's the perfect dish for a hearty family dinner.

Ingredients:

- 2 pounds boneless, skinless chicken thighs, halved
- 2 pounds Russet potatoes, peeled and cubed into 1/2-inch pieces
- 4 slices thick-cut bacon
- 1 1/2 cups shredded cheddar cheese, divided
- 4 green onions, chopped, divided
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 1/4 cup heavy cream

- Prep Time: 15 minutes
- Cook Time: 1 hour 30 minutes
- Total Time: 1 hour 45 minutes
- Yield: 6-8 servings

Directions:

1. Preheat and Grease:

- Preheat your oven to 350 degrees Fahrenheit and grease a 9-by-13-inch casserole dish to ensure nothing sticks during baking.

2. Prepare the Casserole Mixture:

- In a large bowl, combine the halved chicken thighs, cubed potatoes, crispy bacon, half of the shredded cheddar cheese, half of the chopped green onions, salt, black pepper, garlic powder, paprika, and heavy cream. Mix thoroughly, making sure all ingredients

are evenly coated.

3. Transfer to Casserole Dish:

- Transfer the well-mixed mixture into the prepared casserole dish, spreading it out evenly.

4. Cover and Bake:

- Cover the casserole dish with aluminum foil and place it in the preheated oven.

5. First Round of Baking:

- Bake the casserole for one hour, allowing the flavors to meld together.

6. Cheese and Green Onions:

- After an hour, carefully remove the casserole from the oven and uncover it.
- Sprinkle the top of the casserole with the remaining half of the cheddar cheese and the rest of the chopped green onions.

7. Second Round of Baking:

- Return the uncovered casserole to the oven and bake for an additional 30 minutes, or until the cheese on top is melted and beautifully golden brown.

Enjoy the Hearty Delight:

This Baked Chicken and Loaded Potato Casserole is a satisfying and comforting family meal. The tender chicken, creamy potatoes, crispy bacon, and cheesy topping create a medley of flavors and textures that are sure to please everyone at the table. Serve it up and relish in the deliciousness!

FAQs:

Q1. Can I use chicken breasts instead of chicken thighs?

- Yes, you can substitute chicken breasts for thighs. However, be cautious about the cooking time, as chicken breasts may require slightly less time to cook.

Q2. Can I make this casserole in advance and reheat it?

- Absolutely! You can prepare this casserole in advance and reheat it in the oven at 350°F until warmed through. Keep in mind that the texture may be slightly different upon reheating.

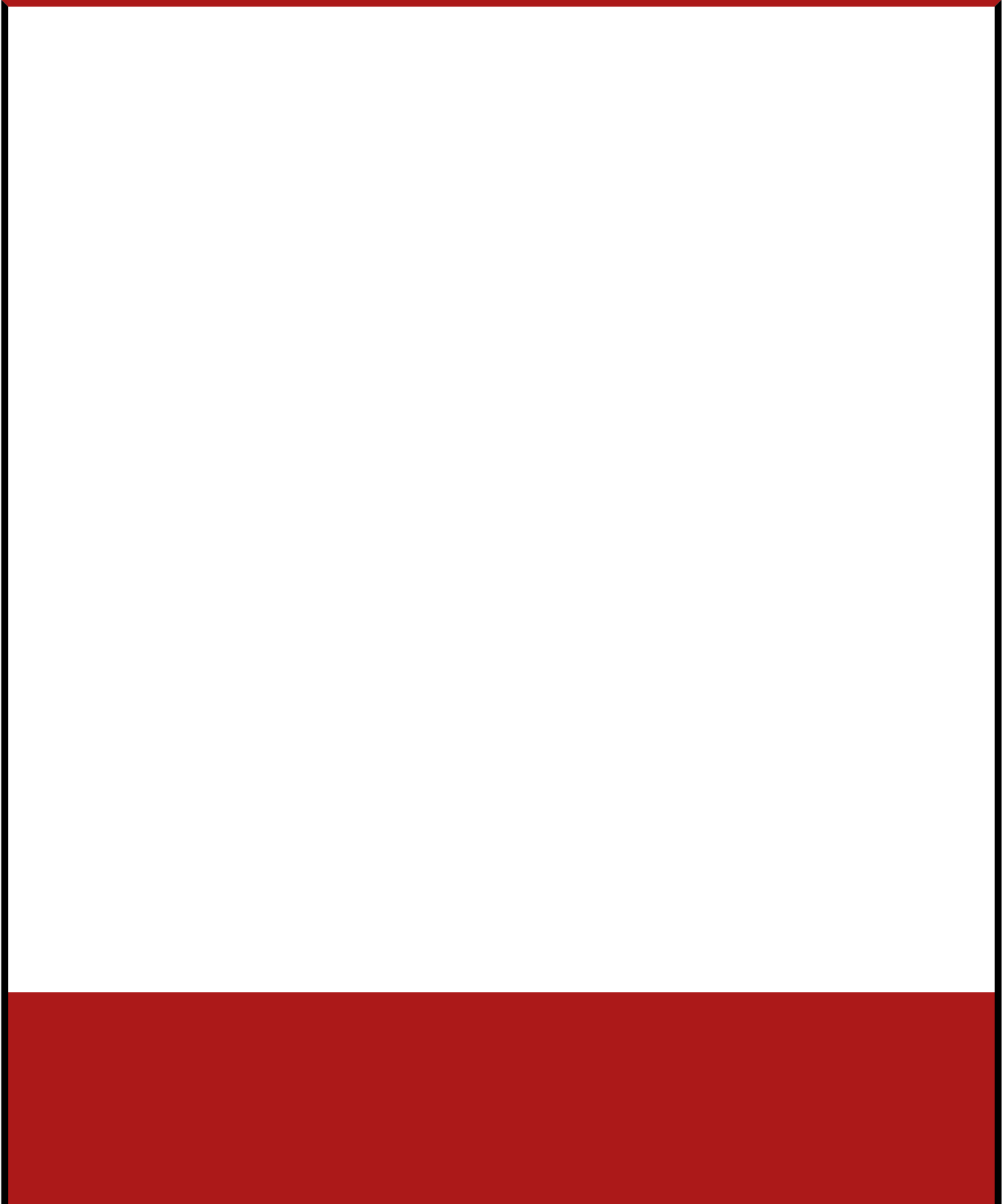
Q3. Can I customize the vegetables in this casserole?

- Certainly! Feel free to add or substitute your favorite vegetables, like bell peppers, mushrooms, or broccoli, to make this dish your own.

Conclusion:

In conclusion, this Baked Chicken and Loaded Potato Casserole is a true crowd-pleaser that combines the richness of tender chicken, the heartiness of potatoes, the smokiness of bacon, and the creaminess of cheese. With a burst of flavors and textures in every bite, it's a comforting dish that will bring warmth and satisfaction to your family gatherings. Whether enjoyed for a weeknight dinner or a special occasion, this casserole is sure to become a beloved favorite.

- [Can You Lose 7 Pounds in 1 Week by Drinking a Juice Made with Cucumber, Lemon, Ginger, and Pineapple?](#)
- [Eliminate Aphids, Ants, and Bed Bugs Permanently with This Traditional Method](#)
- [My grandmother taught me how to make fermented garlic, and I still do it! It has saved me several times!](#)
- [Wooden Spoons Full of Bacteria and Germs: How to Naturally Disinfect Them](#)
- [A Cup a Month of This Ingredient: Roots and Flowers Will Bloom Year-Round.](#)





Baked Chicken and Loaded Potato Casserole: A Hearty Delight

Author: Elowen Thorn

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Did you make this recipe?

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