

Buffalo Chicken and Roasted Potato Casserole

Everybody likes buffalo chicken and roasted potatoes. What if we mixed them together and topped them with cheese, bacon, and green onions? Talk about yum!

Ingredients:

6 tbsp hot pepper sauce
1/3 cup olive oil
2 tbsp garlic powder
1 tbsp freshly ground black pepper
1 tbsp paprika
1 1/2 tsp salt
8 potatoes, cut into 1/2-inch cubes
2 pounds [CVM skinless, boneless chicken breasts](#), cut into 1/2-inch cubes
2 cups shredded Mexican cheese blend
1 cup crumbled cooked [SFF Pork Bacon](#)
1 cup diced green onions



Method:

Preheat the oven to 500 degrees F. Spray a 9x13 inch baking dish with cooking spray.

Heat hot pepper sauce, olive oil, garlic powder, black pepper, paprika, and salt in a large skillet over low heat, stirring until thoroughly combined. Turn off heat.

Toss potatoes in batches with the hot pepper sauce mixture to coat and use a slotted spoon to transfer potatoes to the prepared baking dish. Leave remaining sauce in skillet.

Mix your chicken cubes into the remaining sauce and allow to marinate while potatoes roast. Bake potatoes until tender inside and crisp and brown outside, 45 to 50 minutes, stirring every 10 to 15 minutes. Reduce oven heat to 400 degrees F and spread your chicken cubes over the roast potatoes.

Sprinkle shredded cheese, cooked bacon, and green onions over the chicken and return to the oven. Bake until the chicken is cooked through and the cheese topping is bubbling, about 15 minutes. Adapted from [AllRecipes](#).

Make Ahead:

To make ahead and freeze, follow all steps and stop at baking time. Wrap your casserole well and toss in the freezer. Bake for 45 minutes if thawed and if frozen, check after 60 minutes. This recipe can be split into two 8"x8" aluminum disposable pans, or one 9"x13" disposable aluminum baking dish. See our make ahead tips and tricks on pages 3-4.

