

# Chicken Potato Casserole



## Ingredients

- 8 to 10 strips of crispy bacon
- 2 or 3 boneless skinless chicken thighs
- 1/2 cup of flour
- About 2 – med to lg. potatoes
- 1/2 pint whipping cream- 2 cups
- Salt and Pepper
- 2 tsp. Parsley flakes or less
- 2 cups grated Mexican mix style cheese

## Instructions:

1. Preheat the oven to 400 degrees. Place bacon slices on a foil-lined baking sheet. and place bacon in the oven for 15 to 20 minutes, until bacon is crisp & brown. Remove bacon to a paper towel lined plate. Set bacon aside for later.
2. Place flour into a baggie and season with salt & pepper. Shake each piece of chicken in the seasoned flour until it's well coated. Place chicken in skillet and brown until golden on each side.
3. Place browned chicken in a glass baking pan.
4. Cut your potatoes into thin strips and lay around the chicken
5. Pour cream over the potatoes and the chicken. Salt and pepper a bit more.
6. Crumble bacon over the top.
7. Sprinkle grated Cheddar Cheese over the top. Sprinkle Parsley flakes on top of the cheese.
8. Spray the underside of the foil with pam or pan release, and cover the chicken and potatoes. Poke a fork through the top of the foil, 2 or 3 times to allow a little steam to escape.
9. Cook at 400 degrees for about 1 hour, or until potatoes are tender.