

# Chicken Casserole

Serves 4-5 : ~50 minutes : a recipe by Whole Kitchen Sink

## Ingredients:

- 1 lb cooked chicken\*, shredded (about 2.5 cups)
- 6 slices cooked & chopped bacon\*
- 3-4 cups hash browns\*
- 2 cups broccoli florets
- 1 jar of Primal Kitchen Garlic Alfredo Sauce (or 1.5 cups homemade)
- ½ white or yellow onion, diced
- ½ tsp salt

## Instructions:

- If you have not already done so, fry the bacon & set aside to cool & chop. Reserve the bacon grease for your casserole dish.
- Preheat the oven to 350 degrees F
- Use bacon grease to prep a 3-4 quart casserole dish OR 12 inch cast iron skillet (my personal fav).
- Add the chicken, bacon, broccoli, hash browns, onion, alfredo sauce & salt to the dish.
- Use a spatula to mix all the ingredients around & combine.
- Spread it into an even layer in the dish & place it into the oven.
- Bake for 35-45 minutes then remove from the oven.

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## recipe notes:

- You can always use precooked, leftover, or rotisserie chicken. When I don't have any of that, I'll buy a pound of chicken breast & pop it in a slow cooker with a splash of broth, salt, & pepper for about two hours until shreddable.
- If you're not cooking your bacon in the oven, what are you doing? **Here's how I do it:** arrange a full pack of bacon in a single layer on a large lined baking sheet & place in a cold oven. Turn the heat to 375 & cook for about 20 minutes or until desired crispness (flipping bacon after 15 minutes). Check frequently to ensure it doesn't burn. Remove

from the oven & place bacon on a plate lined with a paper towel. Pour your bacon grease into a jar for later!

- You can always use frozen hash browns but I usually make my own. All I do is par boil a few potatoes, drain & let cool, then grate into the casserole dish.

**what you learn from this recipe:**

- The first time I made this, I learned that if you're making hash browns yourself, you should definitely parboil your potatoes. If you toss them in raw, they'll still be crunchy when they come out of the oven!