

Chicken

Buffalo Chicken and Potatoes

Betty Crocker Best-Loved Casseroles

Servings: 6

Preparation Time: 10 minutes

Start to Finish Time: 1 hour 5 minutes

1 1/4 pounds boneless/ skinless chicken breasts, cut into 1-inch strips

1/3 cup Buffalo wing sauce

6 cups frozen southern-style diced hash brown potatoes, thawed

1 cup ranch or blue cheese dressing

1/2 cup (2 oz) Cheddar cheese, shredded

1 can (10 3/4 oz) condensed cream of celery soup

1/2 cup corn flake crumbs

2 tablespoons butter, melted

4 medium (1/4 cup) green onions, chopped

Preheat oven to 350 degrees.

Spray a 13x9-inch baking dish with cooking spray.

In medium bowl, stir chicken strips and Buffalo wing sauce.

In a large bowl, stir potatoes, dressing, cheese and soup. Spoon into the baking dish. Place chicken strips in a single layer over potato mixture.

In a small bowl, mix crumbs and butter. Sprinkle over chicken.

Bake, covered, for 30 minutes.

Uncover; bake 30 minutes longer or until potatoes are tender and chicken is no longer pink in center.

Sprinkle with onions.

Per Serving (excluding unknown items): 105 Calories; 9g Fat (74.2% calories from fat); 3g Protein; 4g Carbohydrate; 1g Dietary Fiber; 25mg Cholesterol; 416mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Vegetable; 1 1/2 Fat.