

Chicken

Cheesy Chicken Hash

Family Circle Magazine

Servings: 8

Preparation Time: 20 minutes

Cook time: 5 hours

Cook Time: Three hours on high; Five hours on low.

1 can (12 oz) evaporated milk
3 tablespoons Steak-sauce style marinade (such as A-1)
2 tablespoons Yellow Mustard
1/4 teaspoon Salt
1/4 teaspoon Black Pepper
1 bag (28 oz) frozen Potatoes O'Brien (such as Ore Ida)
1 pound Ground Chicken
1 large Onion, finely chopped
1/2 cup Swiss Cheese, shredded
1/4 cup Fresh Parsley, chopped

Coat slow cooker bowl with nonstick cooking spray.

Whisk together evaporated milk, marinade, mustard, salt and pepper; set aside.

Add potatoes, chicken and onion to slow cooker bowl and stir to combine. Pour marinade mixture over top. Cover and cook on HIGH for 2 1/2 hours or LOW for 4 1/2 hours, stirring once halfway through.

Remove cover and stir. Sprinkle with cheese and parsley and replace cover for 30 minutes or until cheese has melted; serve immediately.

Per Serving (excluding unknown items): 202 Calories; 10g Fat (43.9% calories from fat); 22g Protein; 6g Carbohydrate; trace Dietary Fiber; 69mg Cholesterol; 218mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 1/2 Fat; 0 Other Carbohydrates.