

# Buffalo Chicken Smashed Potatoes

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## Servings: 4

*1 1/2 pounds Blushing Belle little potatoes*  
*1/2 cup chicken breasts, cooked and shredded*  
*1/4 cup ranch salad dressing*  
*1/4 cup vinegar-based hot sauce*  
*1/4 cup mozzarella cheese, grated*  
*1/4 cup cheddar cheese*  
*4 ounces cream cheese*  
*2 teaspoons olive oil*  
*1/4 teaspoon black pepper*  
*1 tablespoon green onion (optional), thinly sliced*

## Preparation Time: 10 minutes

## Cook Time: 30 minutes

In a large pot, cover the creamer potatoes with water. Bring to a boil over high heat. Once boiling, reduce the heat to medium-low for 15 minutes or until the potatoes have some give when pierced with a sharp knife. (Alternatively, microwave the potatoes for 3 minutes.)

Preheat the oven to 425 degrees.

Line a baking pan with foil or parchment paper.

In a bowl, mix together the chicken, ranch dressing, hot sauce, one-half of the mozzarella cheese, one-half of the cheddar cheese and the cream cheese. Set aside.

Drain the potatoes. Toss with olive oil, salt and pepper. Place on the prepared baking sheet. Gently smash the potatoes with the back of a fork.

Top each potato with some of the buffalo chicken mixture.

Bake for 10 minutes.

Remove from the oven. Top the potatoes with the remaining mozzarella and cheddar cheeses.

Bake for another 10 minutes or until the cheese is bubbling and has turned golden brown.

Remove from the oven. Top with green onion, if desired. Allow to cool for 2 to 5 minutes before serving. (The potatoes are best served immediately but can be reheated in the oven within two days for 15 minutes at 425 degrees.)

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Per Serving (excluding unknown items): 288 Calories; 26g Fat (81.7% calories from fat); 11g Protein; 2g Carbohydrate; trace Dietary Fiber; 63mg Cholesterol; 340mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 4 1/2 Fat; 0 Other Carbohydrates.