



Chicken Mushroom and Potato Casserole

Potato casserole with chicken, mushrooms, bacon, and cheese. The casserole is layered and baked in the juices of the meats making a delicious casserole dish. I love this in the winter as a one pot dish. You can take out the meat and add extra veg - tips at the bottom of the recipe. Enjoy!

Serves: 6, Prep time: 00:20, Cook time: 00:55

Instructions

1. Heat a skillet over medium heat, add the chopped bacon and render 4 pieces bacon until it crisps up. Add 1/2 of a chopped onion to the bacon and continue cooking until the onion is golden in color. Tilt the skillet to the side allow the fat to drip to the bottom and remove the onion and bacon in a separate bowl
2. Heat the skillet on high with the bacon fat in it, add 10-12 quartered mushrooms and brown them over high heat, stirring frequently. Remove from heat.

Ingredients

- 3 pounds Potato
- 2 Chicken breast
- 12 Mushrooms, quartered
- 4 Pork, bacon, Rashers, sliced
- 1 Onion, Sliced
- 0.33 cups Cheese, Cheddar, Grated
- 0.5 cups Chicken, Stock
- 0.25 cups Cream, standard
- 1 pinch or to taste Seasoning, salt and pepper to taste
- 1 pinch or to taste Garlic powder, to taste
- 0.25 cups Spring onion

3. Peel & 3 lbs potatoes and slice them into 1/8 inch slices using a mandolin slicer or a knife. Add salt, freshly ground pepper and garlic powder or ranch seasoning and toss to coat, separating the slices to season evenly.
4. Cut the chicken breast into 1-inch pieces. Add seasoning (salt, black pepper, garlic powder) and toss to coat.
5. Layer the ingredients in the following order: chicken, half of bacon and onion mixture, light sprinkling of cheese, mushrooms, bacon & onion mixture, a little bit of salt & pepper to season the mushrooms, light sprinkling of cheese and lastly toss most of the potatoes on top, leaving about 1/3 of them to arrange nicely on top of everything else. Now mix the chicken stock & cream (or replace the cream with stock if you want to save on calories) and pour on top. Cover the baking dish with foil or lid.
6. Place into preheated to 450°F oven and bake for 15 minutes, then reduce heat to 350 and bake for another 40 minutes. Remove the foil or the lid and cook for additional 20-30 minutes or until the top is golden brown. Once out of the oven sprinkle with some cheese (it will melt from the potatoes being hot), chopped chives/green onion & parsley. Serve immediately.

Notes: this casserole can be prepped ahead of time by prepping and layering everything but the potatoes. When you're ready to cook the dish, just peel, slice, layer the potatoes and put it in the oven and follow with the rest of the instructions.

Vegetarian option: You could leave out the chicken, bacon and chicken stock and add in extra veg like leeks, carrots, sweet corn, red pepper and green beans plus use vegetable stock. I have also used a tin of mushroom sauce to make a cheats sauce!

I have also used a tin or jar of mushrooms instead of fresh.

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