

Posted on 9 October 2012

*by ewfood*

# Hearty Chicken Casserole

## Ingredients

4 chicken breasts - cooked and chopped
8 strips of bacon - fried and roughly chopped
4 potatoes - sliced and steamed
4 sweet potatoes - sliced and steamed
1/2 cup double cream
1/2 cup cream cheese
3/4 cup or 200g pecans
3/4 cup or 200g goat cheese - roughly cut and chopped up
3/4 cup or 200g blue cheese - roughly cut and chopped up
200 g mozzarella - sliced long and flat
Freshly ground salt and pepper to taste

## Preparation

1. First, preheat the over to 180 degrees C or 356 degrees F.
2. Then add the cream cheese and double cream into the bowl filled with the bacon, chicken and potatoes.
3. Now lightly mix all together without damaging or breaking the potato slices.
4. After that add in the nuts, cheeses, salt and pepper.
5. Gently stir again.
6. Following that place the bowl ingredients in a greased overproof dish.
7. Try ensuring the potatoes are laid out flat.
8. Cover the top of the dish with the long and flat strips of the mozzarella cheese.
9. Place the dish in the preheated oven for 5 to 10 minutes or until the cheese gets golden on top.
10. Best served hot from the oven.

## Cooks Note

You can always make this a veg casserole by eliminating the meat