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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 oven 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 ovenproof 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
