

Loaded Barbecue Chicken and Potato Casserole

Ingredients

- 2 cups water
- 3 tablespoons butter
- 1 pouch (4.7 oz) Betty Crocker™ roasted garlic mashed potato mix
- 3/4 cup sour cream
- 1 1/2 cups shredded Cheddar cheese (6 oz)
- 3 cups chopped cooked rotisserie chicken (about 1 lb)
- 1 bottle (12 oz) Annie's™ Naturals organic sweet & spicy BBQ sauce
- 1/2 cup chopped green onions
- 6 slices bacon, crisply cooked, crumbled

Directions

1. Heat oven to 350°F. Spray 8-inch square (2-quart) glass baking dish with cooking spray.
2. In 3-quart saucepan, heat water and butter to boiling over medium-high heat. Remove from heat; stir in potato mix, and let stand 1 minute. Stir in sour cream and 1 cup of the cheese until completely blended. Spoon mixture into baking dish.
3. In medium bowl, stir together chicken, BBQ sauce and 1/4 cup of the green onions. Spoon chicken mixture over potatoes; top with bacon and remaining 1/2 cup cheese.
4. Bake 22 to 25 minutes or until cheese is melted and edges are bubbly. Top with remaining 1/4 cup green onions.

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| Prep Time: 20 Min | Cook Time: 25 Min | Total Time: 45 Min | Servings: |
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Origin : Betty Crocker

URL : <https://www.bettycrocker.com/recipes/loaded-barbecue-chicken-and-potato-casserole/eebdf33-db9c-4833-9f2d-4422f1a41599>
