



LOADED CHICKEN BAKE SERVES: 8 SERVINGS | PREP & COOK TIME: 45 MINUTES

INGREDIENTS

- 2 cans (15 ounces each) READ German Potato Salad
- 4 cups shredded rotisserie chicken, or other cooked chicken
- 1/2 cup heavy cream
- 1/4 teaspoon salt
- 1/4 teaspoon finely ground black pepper
- 3/4 cup shredded sharp Cheddar cheese
- 1/4 cups crumbled cooked bacon
- French fried onions, optional

INSTRUCTIONS

- 1. Heat oil in large skillet over medium heat until hot. Preheat oven to 375°F.
- 2. Lightly coat 9 x 13-inch baking dish with cooking spray.
- 3. Spread German potato salad evenly in dish. Top evenly with chicken.
- 4. In small bowl, stir together cream, salt and pepper. Pour mixture over chicken.
- 5. Sprinkle with cheese, bacon and onions, if desired.
- Bake 15 minutes or until casserole is bubbly. Let stand 10 minutes. Top with onions, if desired.

FIND IT ONLINE:

http://www.readsalads.com/recipes/2019/5/15/loaded-chicken-bake

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