

Creamy Chicken Potato Bake

Cook time: 45 minutes Serves: 5

1 Cup of heavy cream
½ of an onion
½ of a green bell pepper
2 stalks of green onion, chopped or clipped into pieces
2 cubes of chicken bouillon cubes, crushed
2 cups of sharp cheddar cheese
2 medium slices of boneless skinless chicken breast
7 medium sized potatoes
Salt, pepper, and basil to taste

Preheat Oven to 375

1. Cut up all veggies, chicken and onions into bite sized cubes. In a casserole dish add 1 oz of water to the bottom of dish.

2 Add potatoes first then layer on chicken. Pour the heavy cream over chicken and potatoes. Mix and toss well. Spread basil on top mixture.

3. Spread cut green onion, and onion on top of the chicken and potato mix. Dust crushed chicken bouillon cubes across food evenly. Add green pepper on top and cover with aluminum foil.

4. Cook for 25 minutes. Then take dish out of the oven, turn and mix everything well. Spread cheese evenly over the food, put aluminium foil back on and return to oven for the remaining time.

Remove from oven when potatoes are soft when pierced through. Let cool and serve warm. Enjoy!