

Crispy Chicken and Potatoes Topped with Cheese, Bacon & Green Onions

Loaded Chicken & Potatoes - Crispy, Cheesy, and Crowd-Pleasing



OVEN
400°F

TIME
60 min

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INGREDIENTS

Base:

- 1 lb boneless chicken breasts, cubed (1-inch pieces)
- 6-8 medium red potatoes, skin on, cut into 3/4-inch cubes
- 1/3 cup olive oil
- 1 1/2 tsp salt
- 1 tsp black pepper
- 1 Tbsp paprika
- 2 Tbsp garlic powder
- 2 Tbsp hot sauce (adjust to taste)

Topping:

- 2 cups fiesta blend cheese (or cheddar)
- 1 cup crumbled bacon
- 1 cup diced green onion

DIRECTIONS

- 1.** Step 1: Preheat & Prep: Preheat your oven to 400°F. Grease a 9x13-inch baking dish with cooking spray.
- 2.** Step 2: Season & Toss: In a large bowl, mix olive oil, salt, pepper, paprika, garlic powder, and hot sauce. Add in the cubed chicken and potatoes and stir until everything is coated evenly.
- 3.** Step 3: Bake It Up: Transfer the mixture to your prepared baking dish. Bake for 55-60 minutes, stirring every 20 minutes, until the chicken is cooked and the potatoes are browned and crispy.
- 4.** While it bakes, fry up your bacon and crumble once cooled.
- 5.** Step 4: Add the Good Stuff: Once the chicken and potatoes are cooked through, remove the dish from the oven. Top evenly with cheese, bacon, and green onions. Return to the oven, uncovered, and bake for another 5 minutes or until the cheese is melted and bubbly.

SWAPS & NOTES

Juicy, seasoned chicken and crispy potatoes baked to perfection, topped with melty cheese, crispy bacon, and a sprinkle of fresh green onion—it's basically the casserole version of your favorite loaded fries, but heartier and dinner-approved.

With just one pan, pantry-staple ingredients, and layers of craveable flavor, this is a no-fuss recipe you'll find yourself coming back to again and again.

Why I Love This Recipe It's one of those dishes that feels like a cheat meal but fits into your regular dinner rotation.

It's hearty, comforting, and completely customizable depending on your heat tolerance or what's in your fridge.

TIPS FOR SUCCESS

Stir every 20 minutes -this ensures even crisping and prevents sticking.

Cut uniform pieces of chicken and potatoes so they cook at the same rate.

Add extra hot sauce or sprinkle with cayenne before baking.

Broil for 1-2 minutes at the end for golden cheese edges.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-chicken-and-potatoes-topped-with-cheese-bacon-green-onions/>