

Loaded Chicken and Potatoes Casserole - A Cheesy, Crispy One-Pan Meal

Loaded Chicken & Potatoes Recipe



OVEN
400°F

TIME
60 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 lb boneless chicken breasts, cubed (1-inch pieces)
- 6-8 medium red potatoes, skin-on, cut into 1/2-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)
- 2 cups fiesta blend shredded cheese
- 1 cup crumbled cooked bacon
- 1 cup diced green onions

Ingredient Swaps and Notes:

Potatoes: Red potatoes hold their shape well, but Yukon Golds are great too.

Hot Sauce: Use buffalo sauce for a tangier heat or Sriracha for bold spice.

Bacon: Turkey bacon works if you're lightening it up.

Cheese: Sharp cheddar or Monterey Jack also melt beautifully.

How to Make Loaded Chicken & Potatoes:

Tips for Success:

Stir during baking to ensure even browning and avoid sticking.

Cut potatoes uniformly to promote even cooking.
Add extra hot sauce if you like it spicy-or drizzle on top for a kick!

Serving Suggestions & Pairings:

Storage & Leftovers:

Fridge: Store in an airtight container for up to 4 days.

Reheat: Warm in the oven or microwave. Add a sprinkle of cheese to freshen it up.

Freezer: Best enjoyed fresh, but leftovers can be frozen (without toppings) for up to a month.

More Recipes You'll Love:

Sheet Pan Quesadillas

Beer Cheese Dip

Crockpot Nacho Dip

Final Thoughts:

DIRECTIONS

1. Step 1: Prep the Oven and DishPreheat your oven to 400°F (200°C). Spray a 9x13-inch baking dish with cooking spray.
2. Step 2: Season the Chicken and PotatoesIn a large bowl, mix olive oil, salt, pepper, paprika, garlic powder, and hot sauce. Add the cubed chicken and potatoes and toss to coat evenly.
3. Step 3: RoastPour the seasoned mixture into the prepared baking dish. Bake for 55-60 minutes, stirring every 20 minutes, until golden, crispy, and fully cooked.
4. Step 4: Add the ToppingsTop with shredded cheese, crumbled bacon, and green onions. Return to the oven for about 5 minutes, until the cheese is melted and bubbly.
5. Step 5: Serve HotDish it up immediately while the cheese is gooey and the bacon is crisp.
6. Tips for Success: Stir during baking to ensure even browning and avoid sticking.
7. Cut potatoes uniformly to promote even cooking.
8. Add extra hot sauce if you like it spicy-or drizzle on top for a kick!
9. Serving Suggestions & Pairings: Serve with a crisp green salad or some garlic bread for a complete meal. Want to go all out? Pair with Beer Cheese Dip or Crockpot Nacho Dip for a full game-day spread.
10. Round it off with a sweet treat like : Chocolate Chip Cookie Dough Brownie Bombs or an Ice Cream Sandwich Cake.
11. Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days.

12. Reheat: Warm in the oven or microwave. Add a sprinkle of cheese to freshen it up.
13. Freezer: Best enjoyed fresh, but leftovers can be frozen (without toppings) for up to a month.
14. More Recipes You'll Love: If you liked this dish, check out these hearty favorites:
15. Sheet : Pan Quesadillas
16. Beer : Cheese Dip
17. Crockpot : Nacho Dip
18. Final Thoughts: This Loaded Chicken & Potatoes casserole is the kind of recipe that becomes a family staple. It's comforting, full of flavor, and so easy to make-exactly what every home cook needs in their rotation.
19. ? Try it tonight and let me know how spicy you go! Don't forget to follow Chef Maniac for more bold, satisfying recipes that keep your people coming back for seconds.

SWAPS & NOTES

Potatoes : Red potatoes hold their shape well, but Yukon Golds are great too.

Hot Sauce : Use buffalo sauce for a tangier heat or Sriracha for bold spice.

Bacon : Turkey bacon works if you're lightening it up.

Cheese : Sharp cheddar or Monterey Jack also melt beautifully.

TIPS FOR SUCCESS

Stir during baking to ensure even browning and avoid sticking.

Cut potatoes uniformly to promote even cooking.

Add extra hot sauce if you like it spicy-or drizzle on top for a kick!

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

Original recipe: <https://chefmaniac.com/loaded-chicken-and-potatoes-casserole-a-cheesy-crispy-one-pan-meal/>