

# Potato-Topped Chicken



PREPARATION TIME  
10 minutes



COOKING TIME  
25 minutes



PERFECT PARTNER  
creamed corn



You can save several dollars per pound on the price of chicken if you purchase a whole roaster or fryer chicken and cut it into your favorite serving pieces. Use leftovers to make a quick chicken salad.

## SHOPPING LIST

- hash brown potatoes
- chicken • pimientos
- tomato sauce • fresh basil

## ON HAND

- garlic

## INGREDIENTS

- 1 cup frozen hash brown potatoes, thawed
- 1 clove garlic, minced
- 1/4 cup chopped pimientos
- 1/4 cup tomato sauce
- 4 skinless, boneless chicken breasts (4 ounces each)
- 1/4 cup chopped fresh basil

SERVES **4**

## COOKIN' *Express*

- Use a garlic press to make quick work of mincing garlic cloves. You don't even need to peel the cloves first.

### Make Ahead

You can prepare the potato mixture in step 1 up to 4 hours ahead. Cover and refrigerate until ready to use.

### ◆ VARIATION

*For a spicy twist, sprinkle each piece of chicken with 2 drops of hot pepper sauce in step 2.*

- 1** Preheat oven to 450°F. Grease a baking sheet. Combine potatoes, garlic, pimientos and tomato sauce in a medium bowl.



- 2** Place chicken on prepared baking sheet. Sprinkle basil over chicken.

- 3** Spread potato mixture evenly over chicken.



- 4** Bake chicken until juices run clear when meat is pierced with a knife, about 25 minutes.