
Filasky's Produce

Recipe Of The Week

Asparagus & Bacon Chicken Potato Casserole

4 boneless, skinless chicken breasts
1 lb fresh asparagus, trimmed and cut into 1-inch pieces
6 slices of bacon, chopped
3 cups of diced potatoes (about 1/2-inch cubes)
1 medium onion, diced
2 cloves garlic, minced
1 cup heavy cream
1 cup chicken broth
1 teaspoon fresh thyme leaves
1/2 teaspoon paprika
1 cup shredded sharp cheddar cheese
Salt and freshly ground black pepper to taste
2 tablespoons olive oil

Preheat the oven to 375°F (190°C) and lightly grease a 9x13 inch baking dish. In a large skillet over medium heat, cook the bacon until crisp. Transfer to a paper towel-lined plate to drain, leaving the bacon grease in the skillet. Add the chopped onion to the skillet and sauté until softened. Add the garlic and cook for another minute until fragrant. Push the onion and garlic to the side, increase the heat to medium-high, and add the chicken breasts to the skillet. Season them with salt, pepper, and paprika. Sear each side for 3-4 minutes until golden brown. Remove the chicken from the skillet and slice it into strips. In the same skillet, combine the diced potatoes and cook for about 5 minutes until they start to soften. Layer half of the potatoes into the prepared baking dish. Top with the seared chicken strips, cooked bacon, and then the asparagus pieces. Combine the heavy cream, chicken broth, and thyme in a bowl, then pour the mixture over the ingredients in the baking dish. Sprinkle with shredded cheese and bake uncovered for 25-30 minutes until the cheese is bubbly and the top is golden brown. Let the casserole rest for about 5 minutes before serving to allow the sauce to thicken slightly.