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# Buffalo Chicken and Potatoes

**From the Kitchen of:** Daniel & Amy

**Servings:** 6

**Prep Time:** 20 minutes **Bake Time:** 1 hour **Bake Temp:** 350

**Ingredients:**

* 1 ¼ boneless skinless chicken breasts (cut into 1 inch strips)
* 1/3 cup buffalo wins sauce (recommend Franks red hot buffalo wing sauce)
* 6 cups frozen (thawed) southern style hash brown potatoes
* 1 cup ranch or blue cheese dressing
* 12 cup shredded cheddar cheese
* 1 can (10 oz) condensed cream of celery soup
* ½ cup corn flakes (crushed)
* 2 Tbls butter or margarine, melted
* ¼ cup chopped green onions

Preheat oven to 350. Spray 13 x 9 (3 quart) baking dish with cooking spray.

In a medium bowl stir together chicken strips and wing sauce. In a large bowl, stir together potatoes, dressing, cheese and soup. Spoon into the baking dish. Place chicken strips over the potato mixture. In a small bowl, stir together melted butter and crushed corn flakes. Sprinkle over chicken.

Cover with foil. Bake 30 minutes, uncover and bake 20-25 minutes longer or until potatoes are tender and juice of chicken is no longer pink when centers of thickest pieces are cut. Sprinkle with green onion.