

Fried Chicken Bowl

Oscar · 28/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

4

Description

This chicken mashed potato bowl is a quick and easy comfort meal with chicken mashed potatoes corn and cheese

Ingredients

- - vegetable oil for frying - 4 pieces frozen
- breaded pre-cooked chicken strips - 2 cups prepared mashed potatoes - 6 ounces shredded Cheddar cheese - 1 (14 ounce) can whole kernel corn
- drained

Instructions

1. Heat oil in a deep fryer or large saucepan to 350 degrees F (175 degrees C). Fry chicken strips in hot oil until warmed through
2. 2 to 3 minutes. Transfer chicken to paper towel-lined plates using a slotted spoon. Cut chicken into bite-sized chunks. Layer mashed potatoes
3. Cheddar cheese
4. corn
5. and chicken into individual serving bowls. Cook's Note: Chicken strips can be baked instead of fried. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
6. ingredient density
7. and the specific type of oil used.