

King's Chicken Skillet Dump

This recipe is very flexible- you can use almost any vegetables you have in your refrigerator. It seems there are always straggler veggies towards the end of the week at our house, and this is a great way to get them used up before the next grocery trip! This recipe is also great at stretching the grocery budget for one more day since it uses our shelf stable canned chicken, and whatever veggies you have laying around- fresh or canned!

Course Main Dish

Cuisine American

Ingredients

- 1 can King's Poultry Farm Chicken
- 1 lb Potatoes (Any Variety)
- 1 large Onion (or scallions/leeks if that's what you have)
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- Vegetables (this is the fun part- tomatoes, green beans, bell peppers- whatever you have will work)
- 2 tbsp olive oil
- Paprika, Salt, Pepper, & Minced Garlic to Taste
- Cheese of choice to top it off!

Instructions

1. Cube potatoes to desired size and start cooking them in the olive oil over medium heat.

2. Meanwhile, chop up onion & other veggies. Add to potato mixture & season with spices.

3. Drain chicken broth from can (saving for a later time). Add chicken to skillet and cook until heated through & ALL veggies are cooked.

4. Top it off with cheese & enjoy!!