

# Chicken In Potato Baskets

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Serves 6, 9 FSP per serving

### Potato Baskets

- 32 oz frozen hash browns, thawed
- 6 Tbsp light butter, melted
- 1 1/2 tsp salt
- 1/4 tsp pepper

### Filling

- 1/4 cup chopped onion
- 4 Tbsp light butter
- 1/4 cup flour
- 2 tsp granulated chicken granules
- 1 tsp Worcestershire sauce
- 1/2 tsp dried basil
- 2 cups 1% milk
- 3 cups cooked, cubed chicken
- 10 oz frozen mixed vegetables, thawed

1. Preheat oven to 375.
2. In a large bowl, combine the potatoes, butter, salt and pepper. Press into 6 10 oz custard cups sprayed with non stick spray; set aside
3. In a large saucepan, saute onion in butter. Add the

flour, bouillon, Worcestershire sauce and basil. Stir in milk. Bring to a boil; cook and stir for 2 minutes or until thickened. add chicken and mixed veggies. Spoon into prepared crusts.

4. Bake, uncovered at 375 for 30-35 minutes or until crust is golden brown.