# Copycat KFC Bowls

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Serves 4
Blue 8 points
Purple 5 Points
Green 11 Points

## **Potatoes**

- 1 1/2 pounds potatoes (peeled and cubed (weigh after peeling))
- 1 Tbsp light butter
- 1/4 cup 1% milk
- salt and pepper to taste

## Chicken

- 1- 1 1/2 pounds boneless (skinless chicken breasts, cut into bite sized pieces)
- 1 envelope Shake and Bake of choice (I use extra crispy)

## Other Ingredients Needed

- 1 12 oz bag frozen corn
- 1 12 oz jar chicken gravy

## **Potatoes**

- 1. Peel and cube potatoes
- 2. Put in pot, cover with water

- 3. Bring to a boil and reduce heat and let cook until tender 10-15 minutes
- 4. Drain. Add butter and mix with an electric mixer.
- 5. Add salt, pepper and milk. Mix until creamy
- 6. Weigh or measure the entire amount and divide into 4 servings

## Chicken

- 1. Place cut chicken, a bit at a time into bag with Shake and Bake.
- 2. Shake bag to coat. Repeat until all chicken is coated
- 3. Preheat air fryer or oven to 400. Air fry chicken at 400 for 8-11 minutes or until done. If making in oven, bake for 15 minutes or until done.

#### **Other**

1. Heat corn and gravy

## **Assembly**

- 1. Place mashed potatoes on bottom on bowl
- 2. Top with corn
- 3. Add chicken
- 4. Top with 1/4 cup of chicken gravy
- 5. Serve immediately