



— **MEGA** —

CRISPY CHICKEN WITH MASHED POTATOES & GRAVY

If they gave out awards for best chicken fried chicken, this recipe would take the trophy. Served with a heaping helping of mashed potatoes and gravy.

Hands on
45

Total
45

Servings
2

WHAT YOU'LL NEED

- 2 Banquet® MEGA Original Crispy Chicken Filets
- 2 med. baking potatoes
- 7 tbsp. unsalted butter, divided
- 1/4 c. heavy (whipping) cream or milk
- 3 tbsp. all-purpose flour
- 1-1/2 c. whole milk
- 1/2 tsp. kosher salt
- 1/4 tsp. cracked black pepper

HOW TO MAKE IT

1. Heat original chicken filets according to package directions.
2. Peel & cut russet potatoes in 1 in. pieces. Add to pot & cover with cold water.
3. Boil potatoes over high heat, then reduce heat to med. & cook 12-15 min. until tender.
4. Drain potatoes, add to pot with 4 tbsp. butter & heavy cream.
5. Mash together & season with salt to taste. Set aside; keep warm.
6. Add remaining butter to non-stick skillet & cook over med. heat.
7. Stir in flour.
8. Stir continuously for 3 min.
9. Add milk; whisk until incorporated.
10. Cook until gravy is smooth & begins to thicken.
11. Remove from heat; season with salt & pepper.
12. Serve mashed potatoes with original chicken & top with gravy.

