



Surprise Party

NIBBLEDISH CONTRIBUTOR

Ingredients

Chicken Avocado Potato Bacon Edamame Tomato Salt Garlic powder milk Eggs butter bread crumbs oregano

Instructions

First, you would cut your potatoes and boil them just like you would for mashed potatoes. Get that going make sure you cut potato into medium size pieces so that they won't be so little, you want them to be a little chunky. Cook for about 15 minutes. Next, take your chicken. I prefer chicken breast this way you can control how big you want your pieces. Season your chicken with salt, Garlic powder and Oregano. Beat two eggs in a small bowl and mix chicken in when ready. Slowly add your breadcrumbs until evenly coated. Preheat your pan at a Med/Low heat and in goes the chicken. Make sure that you don't overcrowd the pan, few pieces at a time. Cook until golden brown about 15 per side. Finally, take your bacon and cut into small pieces with your shears, cook the bacon until you get a nice golden color with a tiny crunch. Add your edamame into the cooking bacon, this gives your edamame a nice flavor and cooks it as well. Mash your potato when done not so much so that you can leave chunky pieces add your butter and milk no salt the bacon will do that part. Add in your bacon and edamame and your potatoes are ready! Cut up your Avocado some tomato get your favorite sauce and impress...