

Cheesy Hash Brown Casserole

SERVES: 8-10 | PREP TIME: 15 minutes | COOK TIME: 45-50 minutes | TOTAL TIME: 60-65 minutes

Creamy, cheesy, and irresistibly comforting, this Cheesy Hash Brown Casserole is the perfect side dish for holidays, potlucks, or any time you need a little comfort on the table. It's always a crowd favorite at Mabel's Kitchen!

INGREDIENTS

- 1 (30 oz) bag frozen hash browns (shredded)
- 1 (8 oz) container sour cream
- 1 (10.5 oz) can cream of chicken soup
- 1/2 cup unsalted butter, melted
- 1 small onion, finely diced
- 2 cups shredded cheddar cheese, divided
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon garlic powder
- 1/2 cup crushed cornflakes or breadcrumbs (optional)
- Fresh parsley, chopped (for garnish)

DIRECTIONS

Step 1: Preheat: Preheat your oven to 350deg F. Grease a 9×13-inch baking dish.

Step 2: Combine: In a large mixing bowl, combine the hash browns, sour cream, cream of chicken soup, melted butter, onion, 1 1/2 cups cheddar cheese, salt, pepper, and garlic powder. Mix until well combined.

Step 3: Bake: Spread the mixture evenly into the prepared baking dish. Top with the remaining 1/2 cup cheddar cheese and, if using, crushed cornflakes or breadcrumbs.

Step 4: Cook: Bake for 45-50 minutes, or until hot and bubbly with a golden top.

Step 5: Serve: Let cool for a few minutes before serving. Garnish with fresh parsley if desired.

Mabel's Notes: This casserole has been on Mabel's table for as long as anyone can remember. It's simple ingredients, big on flavor, and always disappears fast. You can make it ahead of time and pop it in the oven when you're ready to serve!

Contains: milk