

Ham & Potato Casserole

SERVES: 6-8 | PREP TIME: 20 minutes | COOK TIME: 60-70 minutes | TOTAL TIME: 80-90 minutes

Creamy potatoes, savory ham, and melted cheese come together in this easy, comforting casserole. It's a delicious way to use leftover ham and always a hit at the family table!

INGREDIENTS

- 6 cups diced potatoes (fresh or frozen hash browns)
- 2 cups cooked ham, diced
- 1 small onion, diced
- 1 (10.5 oz) can cream of chicken soup
- 1 cup sour cream
- 1/2 cup milk
- 2 cups shredded cheddar cheese, divided
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup crushed Ritz crackers or breadcrumbs
- 3 tablespoons melted butter
- Fresh parsley, chopped (for garnish)

DIRECTIONS

Step 1: Preheat: Preheat your oven to 350deg F. Grease a 9x13-inch baking dish.

Step 2: Prepare the Mixture: In a large bowl, combine the diced potatoes, ham, onion, cream of chicken soup, sour cream, milk, 1 1/2 cups of shredded cheddar cheese, garlic powder, salt, and pepper. Stir until well combined.

Step 3: Assemble: Pour the mixture into the prepared baking dish and spread evenly.

Step 4: Add Topping: In a small bowl, mix the crushed crackers or breadcrumbs with the melted butter. Sprinkle over the top of the casserole. Add the remaining 1/2 cup of cheddar cheese, if desired.

Step 5: Bake: Bake uncovered for 60-70 minutes, or until the potatoes are tender and the top is golden and bubbly.

Step 6: Let Rest: Allow to rest for 5-10 minutes before serving. Garnish with fresh parsley if desired.

Mabel's Notes: *This casserole is one of those recipes that never goes out of style. It's perfect for Sunday dinner, holiday gatherings, or any time you need a little comfort food. Leftover ham never tasted so good!*

Contains: milk, wheat