



## *Hash Brown Potato Casserole*



### **Ingredients, Casserole:**

- 32 ounce bag frozen hash browns, thawed (Ore Ida country style is our favorite)
- 1 (8 ounce container) sour cream
- 2 cups cheddar cheese
- 11.25 ounce can cream of chicken soup
- 1/2 cup salted butter melted
- 1/2 tsp salt
- ground black pepper to taste

### **Ingredients, Topping:**

- 1/2 to 3/4 stick of unsalted butter, melted
- 2 cups cornflakes, crushed

### **Method:**

1. Pre-heat the oven to 375° F.
2. In a large bowl, combine the hash browns, shredded cheese, and sour cream, cream of chicken soup, and salt and pepper. NOTE: I usually combine the cheese, sour cream, soup, and salt and pepper in a separate bowl, then add it to the hash browns a few spoonfuls at a time.
3. Spread the potato mixture in a greased 9x13 baking dish.
4. In a smaller mixing bowl, mix together the slightly crushed Corn Flakes and melted butter.
5. Sprinkle the buttery Corn Flakes over the top of the casserole in the casserole dish.
6. Bake uncovered at 375° F for 30-40 minutes, until the casserole is golden brown.
7. Serve while warm.

### **Notes:**

To quickly crush the Corn Flakes, just put them in a quart sized plastic bag, and seal the bag, making sure there's no air left in it. Then just crush the cereal with your hands, or with a rolling pin.

You can make ahead and freeze hash brown casserole. Just be sure to store it in an airtight container so it does not get freezer burn.