



10 SERVINGS



50 MINUTES



632 CALS

Crispy Hashbrown Casserole

SHANNON LLEWELLYN

Ingredients

- 32 oz defrosted hash browns
- 1/2 cup melted butter
- 1 can cream of mushroom or cream of cheddar soup
- 16 oz sour cream
- 1/2 cup diced yellow onion
- 16 ounces shredded cheddar cheese (or a mix of cheddar and Monterey)

Instructions



PREP: &NBSP; | COOK: 50M | READY IN: 50M

1. Grease a casserole dish and preheat the oven to 350 degrees Fahrenheit.
2. Combine all the ingredients in a medium sized bowl, reserving 1/2 cup of the shredded cheese for the topping.
3. Spread the mixture in the casserole dish and cover with leftover cheese.
4. Bake for 50 minutes or until the cheese on top is bubbly.
5. PRO TIP: Place casserole under the broiler for about two minutes or until the cheese topping is golden brown
6. Garnish with a dollop of sour cream, salsa, guacamole, sliced black olives, or sliced jalapenos.