Baked Hash Brown Potato Casserole

Ingredients

- 1 pkg. (32 oz.) hash browns, thawed
- 1 can cream of mushroom soup
- 1 cup sour cream
- 2 cups shredded cheddar
- Dried onion
- Pepper

Topping

- 3/4 cup corn flakes (or panko crumbs)
- 1/4 cup melted butter

Instructions

1. Mix hash browns, cream of mushroom soup, sour cream, shredded cheddar, dried onion, and pepper together.
2. Spread mixture into a buttered 9x13" pan.
3. Combine corn flakes and melted butter; spread over potato mixture.
4. Bake 45 minutes to 1 hour at 350°.

Baked Hash Brown Potato Casserole

1 pkg. 32 g. Fresh browned, thawed
1 Can ea. Mushroom Soup
1 C. Sour cream
2 C. Shredded Cheddar
1 diced onion
Pepper — Mix + spread in 9"x13" buttered pan.
Mix: 3/4 c. corn flakes + 1/4 c. melted butter + spread over Potatoes. Bake 45 min - 1 hr. at 350°.

NOTE: CAN USE PANKO CRUMBS INSTEAD OF CORN FLAKES.

recipecardarchive.com | RCA0006-20260609-0074

