Ultra Cheesy Hash Brown Casserole

Description

Rich, decadent, and just heavenly, and while you may not want to eat this side dish on a daily basis, it sure turned out mighty good



Summary

Yield: 6
Prep Time: 45 minutes
Category: Breakfast
Cuisine: American

Ingredients

- 1/4 cup butter
- 1/2 cup finely minced onion
- 1 can Campbells condensed cream of chicken soup
- 2 cup shredded cheddar cheese
- 1 cup sour cream
- 1 tsp kosher salt
- 1/4 tsp pepper
- 1/4 tsp cajon seasoning
- 1 lb frozen shredded hash brown potatoes thawed

Instructions

Preheat oven to 350 degrees F. Prepare a 9 x 9 inch glass baking dish with butter or non-stick spray.

Melt butter in a large skillet over medium heat, and saute the onion until soft, but not browned. Turn heat to low and stir in the soup, cheese, sour cream, salt, pepper and Cajun seasoning, until well blended. Remove skillet from heat and add the shredded potatoes; mix well. Taste and adjust

Ultra Cheesy Hash Brown Casserole

seasonings; turn out into prepared baking dish.

Bake at 350 degrees F for 40 to 45 minutes, or until hot and bubbly. Double this for the holidays for a 9 x 13 inch casserole.