



Hashbrown Casserole

Prep time: 15 min | Cook time: 45 min | Serves about 10

In a large bowl, mix the margarine, cream of chicken soup, cheese, onion (optional), salt and pepper until blended. I leave the onion out but use about 1/4 tsp onion powder instead.

Next add the hashbrowns and mix until coated. It helps to leave the hashbrowns out to thaw in the fridge about an hour before making this, or on the counter for about 30 min. If frozen, beat the bag on the edge of the counter before mixing in to help break them up.

Grease a 9x13 baking pan with cooking spray or butter and spread mixture evenly into the pan.

Cook at 350° for about 45 minutes or until top begins to bubble and brown. The potatoes will still look the same as they did when frozen, so you can taste it to make sure they are soft and cooked through.

Can easily be reheated in the oven or microwave and stores well in the fridge for about a week or so.

INGREDIENTS

one bag frozen shredded hashbrowns

1/2 C margarine, melted

1 small can cream of chicken soup

8 oz colby cheese (or cheddar)

1 tsp salt

1/2 tsp pepper

1/4 C finely chopped onion (optional)