

# Cheesy Hash Browns

## Ingredients:

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- 1 package Simply Potatoes® Shredded Hash Browns
- 1 can (10 3/4 ounces) cream of chicken soup
- 1 1/2 cups Shredded Cheddar Cheese
- 3/4 cup sour cream
- 1/4 cup chopped onion
- 1/4 cup butter or margarine, melted

Topping Ingredients:

- 1 1/2 cups corn flakes, coarsely crushed
- 2 tablespoons butter or margarine, melted

## Instructions:

1. \_\_\_\_\_ Spray baking dish with nonstick cooking spray.
2. \_\_\_\_\_ Chop onion into small pieces.

**In large bowl, add:**

- |                        |                        |
|------------------------|------------------------|
| 3. _____ Hash browns   | 6. _____ Sour Cream.   |
| 4. _____ Chicken Soup. | 7. _____ Onion.        |
| 5. _____ Cheese.       | 8. _____ Melted Butter |

9. \_\_\_\_\_ Combine all ingredients; mix well.

10. \_\_\_\_\_ Spread into prepared baking dish. Cover with foil and Label with a piece of tape:

**Kitchen # \_\_\_ Period # \_\_\_\_\_**

11. \_\_\_\_\_ In a Zip-Lock bag, add the corn flakes and crush them up. Label with a piece of tape:

**Kitchen # \_\_\_ Period # \_\_\_\_\_**

12. \_\_\_\_\_ Wash dishes.
13. \_\_\_\_\_ Dry dishes.
14. \_\_\_\_\_ Wipe counters.
15. \_\_\_\_\_ Sweep.
16. \_\_\_\_\_ Have Mrs. Shoudy check your kitchen!!!!

**\*Tomorrow** - I will add the butter to the corn flakes before baking and spread the topping evenly over hash browns. I will put it in the oven to bake 45 minutes at 350° or until hash browns are tender.

**Nutrition Facts: Serving Size: 1/10th of recipe**

Calories 180; Total Fat 20g; Saturated Fat 12g; Cholesterol 56mg; Sodium 446mg; Carbohydrate 14g; Dietary Fiber 1g; Protein 8g