



Hash Brown Casserole

Yield: 8-10 **Author:** Dora Entz

Prep Time: 10 Min Cook Time: 1 H & 15 M Total Time: 1 H & 25 M

This creamy casserole is the prefect comfort meal.

INGREDIENTS

- ☐ 2lb frozen hash browns
- ☐ 1-10oz. can cream of chicken soup
- ☐ 2 Tbsp powdered chicken bouillon (low sodium)
- ☐ 1/4 tsp salt
- ☐ 1/2 tsp onion powder
- ☐ 1 tsp paprika
- ☐ 1/2 Tbsp parsley flakes
- ☐ 2 Tbsp butter or margarine, melted

- ☐ 1 cup cheddar cheese, grated, divided
- ☐ 1/2 litre creamo (half and half), divided

INSTRUCTIONS

1. Preheat oven to 350 degrees
2. Mix together the cream of chicken soup, chicken bouillon, salt, onion powder, paprika, parsley, and melted butter.
3. Stir in half of the cream and 1/2 cup of the cheese, mix well.
4. Add hash browns, stir well.
5. Cover with remaining cream.
6. Bake uncovered for 1 hour, do not stir.
7. Sprinkle remaining cheese over top, bake for another 10 minutes.