

# Our State eats

Published in the December 2019 issue of Our State

## Hash Brown Casserole with Corn Flake Topping

*Yield: 8 to 12 servings.*

- 32 ounces frozen diced or shredded hash brown potatoes, thawed**
- 12 ounces extra-sharp Cheddar cheese, shredded (about 3 cups)**
- 1 (10-ounce) can or 1 (12-ounce) box cream of chicken or celery soup**
- 2 cups sour cream**
- 1 teaspoon flavored (such as Lawry's or Old Bay) or regular salt**
- 1 teaspoon granulated garlic**
- ½ teaspoon ground pepper**
- 2 teaspoons hot sauce, such as Texas Pete, or to taste (optional)**
- 2½ cups cornflakes**
- ¼ cup shredded Parmesan cheese**
- 6 tablespoons butter, melted**

Preheat oven to 400°. Lightly butter a 9 x 13-inch baking dish or mist with nonstick cooking spray.

Stir together potatoes, Cheddar, soup, sour cream, salt, garlic, pepper, and hot sauce (if using) in a large bowl. Spread the mixture into the prepared baking dish.

Note: At this point, you can proceed with the recipe or cover and refrigerate overnight, which is what I do on Christmas Eve.

Bake (uncovered) until golden brown on top and bubbling around the edges, about 40 minutes.

Toss together cornflakes, Parmesan, and melted butter in a medium-size bowl. Sprinkle mixture evenly over the casserole. Continue baking until cheese melts and topping is golden brown and crunchy, about 15 minutes.

Let stand 15 minutes before serving.



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