

14 EASY RECIPES FOR POTATO CASSEROLES



14 Easy Recipes for Potato Casseroles

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14 Easy Recipes for Potato Casseroles

Letter from the Editor

Dear Casserole Cookers,

Don't you love how versatile potatoes are? They can be fried, baked, scalloped, diced, wedged, and loaded; can be served with any kind of main dish; and can be seasoned in many ways. It's no surprise, then, that there are many types of potato casseroles. This free eCookbook, *14 Easy Recipes for Potato Casseroles*, includes amazing potato casserole recipes that you'll come to know and love. You'll find potluck recipes with potatoes, recipes for potato side dishes, loaded potato recipes, and tater tots and hash brown casseroles.

Potatoes are typically used in side dishes, so that's what most of these casseroles are. You'll find a French Potato Casserole (p. 8) that's made with bacon and caramelized onions. If you want more goodies on your potatoes, then you'll love our loaded potato recipes. Cheesy Loaded Twice Baked Potato Casserole (p. 14), for example, is piled with cheese, bacon, sour cream, and green onions. Additionally, we've included tater tot and hash brown casseroles that range from breakfast to main dishes. Cheesy Tater Tot Chicken Casserole, in particular, is a one-dish dinner that's especially a hit with kids. You're sure to find this free eCookbook, *14 Easy Recipes for Potato Casseroles*, to be very useful in the kitchen, and I hope you enjoy it very much.

For more great casserole recipes, be sure to visit AllFreeCasseroleRecipes.com. While you're there, [subscribe to our free newsletter, *The Casserole Connection*](#), to get free recipes delivered to your inbox every week.

Happy Casserole Cooking!

Sincerely,

Emily Racette, Editor, AllFreeCasseroleRecipes

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14 Easy Recipes for Potato Casseroles

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POTLUCK RECIPES WITH POTATOES

CRUNCHY ONION CHEDDAR POTATO BAKE

BY: [COLLEEN BIERSTINE FROM THE SMART COOKIE COOK](#)

Mashed potatoes are always a hit, so adding cheese, garlic, and onion will only make them better. In Crunchy Onion Cheddar Potato Bake, the potatoes are first mixed with garlic and buttered (mmm...garlic), and then topped with a French-fried onion crunch.



Ingredients:

8 Yukon Gold potatoes, skinned, cooked, and drained
5 cloves of garlic, finely chopped
¼ cup butter, room temperature
1-1½ cups milk, warm
2 cups sharp Cheddar cheese, shredded
1 2.8 ounce can French-fried onions

Cooking Time: 20 minutes

Directions:

1. Preheat oven to 350 degrees F. Spray a 9 × 9 inch baking dish with nonstick cooking spray.
2. In a large mixing bowl, while the potatoes are still warm, mash the cooked potatoes, garlic, butter, and 1 cup milk until smooth, fluffy, and creamy. Add more milk to reach desired consistency, if necessary.
3. Spoon half the mashed potatoes into the baking dish and spread into an even layer. Sprinkle half of the cheese on top of the mashed potatoes, then top with half of the onions. Add another layer of potatoes and spread to smooth. Top with the rest of the cheese and onions.
4. Cover and cook for 15 to 20 minutes or until a knife inserted into the center comes out hot. For the last 3 to 5 minutes of cooking, remove cover and let top brown.

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POTLUCK RECIPES WITH POTATOES

FAIRLY FAST FRESNO POTATOES

BY: [MAYA FROM ALASKA FROM SCRATCH](#)

Fairly Fast Fresno Potatoes is like a loaded baked potato but better. Gooey cheese is mixed into soft potatoes and crispy bacon to create one of the most savory side dish casseroles. Panko bread crumbs are sprinkled on top to add a bit of extra crispiness to an otherwise creamy dish. Bake until hot and bubbly, and then serve.



Ingredients:

4 to 6 medium sized Yukon Gold potatoes
6 slices bacon, cooked, crisp, and crumbled
6 green onions, thinly sliced
1 cup milk
1 ½ cup sour cream
2 tablespoons flour
2 cups Cheddar cheese, shredded
¼ cup Panko crumbs
5 tablespoons butter, melted
salt and pepper, to taste

Servings: 8

Cooking Time: 30 minutes

Directions:

1. Boil potatoes until just tender but not cooked all the way through, about 20 to 25 minutes. Drain, cool, peel, and cut into ¼ inch thick slices.
2. Preheat oven to 350 degrees F.
3. In a greased 9 x 13 inch dish, layer half of potato slices, then top with half the bacon and onions.
4. Whisk milk into sour cream and flour until smooth. Season with salt and pepper. Spread half the mixture over the potato layer and then sprinkle with half the cheese. Season with salt and pepper. Repeat layers.
5. Sprinkle Panko over top and drizzle butter over all. Bake uncovered for 30 minutes until golden and bubbly. Serve hot.

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POTLUCK RECIPES WITH POTATOES

FRENCH POTATO CASSEROLE

BY: [DAWN FROM FIRST LOOK, THEN COOK](#)

What makes this French Potato Casserole stand out is bacon and caramelized onions. Yes, you read correctly - bacon and caramelized onions. These two ingredients combine to make a flavorful potato casserole. It is so delicious you'll want to make it more than once a week.



Ingredients:

3 slices thick-cut bacon, cut into ½ inch pieces
1 large onion, halved and sliced thin
1 ¼ teaspoons salt
2 teaspoons fresh thyme, chopped
½ teaspoon pepper
1 ¼ cups low-sodium chicken broth
1 ¼ cups beef broth
3 pounds Yukon Gold potatoes, peeled
2 tablespoons unsalted butter, cut into 4 pieces

Cooking Time: 55 minutes

Directions:

1. Adjust the oven rack to the lower-middle position and preheat the oven to 425 degrees F. Grease a 13 x 9 inch baking dish.
2. Cook the bacon in a medium saucepan over medium-low heat until crisp, 10 to 13 minutes. Using a slotted spoon, transfer the bacon to a paper towel-lined plate. Remove and discard all but 1 tablespoon of fat from the pot. Return the pot to medium heat and add the onion and ¼ teaspoon of salt; cook, stirring frequently, until the onion is soft and golden brown, about 25 minutes, adjusting the heat and adding water 1 tablespoon at a time if onion or bottom of pot becomes too dark.
3. Transfer onion to a large bowl; add bacon, thyme, and remaining 1 teaspoon of salt, and pepper. Add broths to now-empty saucepan and bring to a simmer over medium-high heat, scraping the bottom of the pan to loosen any browned bits.
4. Slice potatoes 1/8 inch thick. Transfer to the bowl with the onion mixture and toss to combine. Transfer to prepared baking dish. Firmly press down on the mixture to compress into an even layer. Carefully pour hot broth over the top of the potatoes. Dot the surface evenly with butter.
5. Bake, uncovered, until potatoes are tender and golden brown on edges and most of liquid has been absorbed, 45 to 55 minutes. Transfer to wire rack and let stand for 20 minutes to fully absorb the broth before cutting and serving.

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POTLUCK RECIPES WITH POTATOES

DELMONICO POTATO BAKE

BY: [MEL FROM MEL'S KITCHEN CAFE](#)

Step aside au gratin potatoes, here comes the Delmonico Potato Bake. Unlike au gratin recipes, this Delmonico potato recipe has a light sauce that's flavored with a hint of nutmeg and garlic. Using both cubed potatoes and hash brown potatoes gives the casserole a few different textures. It goes great with meals like meatloaf and ham.



Ingredients:

3 tablespoons butter	2 teaspoons salt
1 onion, chopped fine	1 teaspoon pepper
2 garlic cloves, minced	1 teaspoon grated lemon zest
2 ½ cups heavy cream	2 teaspoons juice from 1 lemon
1 ½ cups low-sodium chicken broth	5 cups frozen shredded hash brown potatoes, thawed and patted dry with paper towels
2 ½ pounds Yukon Gold potatoes, peeled and cut into ½ inch cubes	¾ cup grated Parmesan cheese
1/8 teaspoon freshly grated nutmeg	¼ cup finely chopped green onions

Servings: 8
Cooking Time: 20 minutes

Directions:

1. Adjust the oven rack to the upper-middle position and heat the oven to 450 degrees F. Melt 1 tablespoon butter in a large saucepan over medium heat. Cook the onion until softened, about 3 minutes. Stir in the garlic and cook until fragrant, about 30 seconds. Stir in 2 cups cream, 1 cup broth, potatoes, nutmeg, salt and pepper. Bring to a boil, then reduce the heat to medium and simmer until the potatoes are translucent at the edges and the mixture is slightly thickened, about 10 minutes (the potatoes should not be cooked all the way through). Off the heat, stir in the lemon zest and juice.
2. Transfer the potato mixture to a 9 x 13 inch baking dish and bake until bubbling around the edges and the surface is just golden, about 20 minutes. While the potatoes are baking, melt the remaining butter in a large nonstick skillet over medium heat. Cook the shredded potatoes until they are just beginning to brown, about 3 to 4 minutes. Add the remaining cream, remaining broth, and ½ teaspoon pepper to the skillet and cook, stirring occasionally, until the liquid has evaporated, about 3 minutes. Off the heat, stir in ½ cup cheese and 2 tablespoons green onions.
3. Remove the baking dish from the oven and top with the shredded potato mixture. Sprinkle with the remaining cheese and continue to bake until the top is golden brown, about 20 minutes. Let the potatoes cool for 15 minutes. Sprinkle with remaining green onions and serve.

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RECIPES FOR POTATO SIDE DISHES

CHANTILLY POTATOES

BY: [MEL FROM MEL'S KITCHEN CAFE](#)

If you're looking for a quick and easy cheesy potato casserole recipe, look no further than these Chantilly Potatoes. With just 4 ingredients, you can whip up a rich side dish that tastes like you put a lot of time and effort into it. Mashing the potatoes first allows them to really mix well with the creamier ingredients. Dig in and enjoy.



Ingredients:

3 pounds Yukon Gold potatoes, peeled and cut into 2 inch cubes
1 teaspoon salt
½ teaspoon pepper
1 ¼ cups heavy cream, chilled
¾ cup Swiss cheese, shredded
¾ cup Parmesan cheese, shredded

Servings: 4

Cooking Time: 20 minutes

Directions:

1. Place the potatoes in a large microwave-safe bowl and cover tightly with plastic wrap. Microwave the potatoes on high for 8 to 12 minutes, giving the bowl a shake halfway through, and cooking until the potatoes are tender. Mash the potatoes well with a potato masher (or you can use a potato ricer set over a second large bowl). Cover the potatoes again with plastic wrap and microwave the mashed potatoes until they are heated through, about 3 minutes. Season with salt and pepper and stir well.
2. In a large bowl, beat the chilled cream with an electric mixer until stiff peaks form, about 2 minutes. Gently fold 2/3 of the whipped cream into the potatoes with a rubber spatula until the cream is mostly absorbed. Lightly grease a 2-quart baking dish. Carefully spoon the potatoes into the baking dish. They don't have to be evenly flat on top – you want to take care not to deflate this potato layer. They will look slightly uneven. With a rubber spatula, fold all but ¼ cup cheese into the remaining cream. Spread the cheese/cream mixture over the potatoes and sprinkle with the remaining cheese.
3. At this point, you can choose to cover the potatoes and refrigerate until baking, if you want to make them a day before. When ready to bake, preheat the oven to 400 degrees F and bake the potatoes, uncovered, for 20 minutes, until the potatoes are hot and the top is golden brown. If you are making the potatoes to eat immediately, preheat the broiler and broil the potatoes until the top is golden, 2 to 3 minutes (don't let them burn). Let rest for about 5 minutes before serving.

RECIPES FOR POTATO SIDE DISHES

CHEESY AU GRATIN POTATOES

BY: [MEL FROM MEL'S KITCHEN CAFE](#)

This cheesy dish contains thinly sliced potatoes that sit underneath a crunchy, browned crust. It not only looks delicious, but tastes delicious, too. Make room for Cheesy Au Gratin Potatoes on your next dinner menu.



Ingredients:

- 1 ¼ cups sharp Cheddar cheese, shredded
- 1 ¼ cups Monterey jack cheese, shredded
- ½ cup Parmesan cheese, grated
- 2 teaspoons cornstarch
- 3 pounds russet potatoes, peeled and sliced 1/8 inch thick
- Salt and pepper
- ¾ cup heavy cream
- ½ cup low-sodium chicken broth

Servings: 6

Cooking Time: 85 minutes

Directions:

1. Preheat oven to 350 degrees F and adjust an oven rack to the middle position. In a large bowl, toss the cheeses and cornstarch together until evenly coated.
2. In a large gratin dish (about a 2- to 3-quart dish), shingle half of the potatoes. Sprinkle the potatoes evenly with 1 ½ cups of the cheese mixture, ½ teaspoon salt, and ¼ teaspoon pepper. Top with the remaining potatoes, shingling them neatly and evenly. Sprinkle another ½ teaspoon salt and ¼ teaspoon pepper evenly over the top.
3. Combine cream and broth in a large measuring cup and pour the mixture over the potatoes. Top with the remaining cheese mixture and bake until golden brown and a fork inserted into the center slides in easily with little resistance, 75 to 85 minutes. Let the potatoes cool for 10 minutes. Serve.

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RECIPES FOR POTATO SIDE DISHES

GRUYERE AND ROSEMARY POTATO GRATIN

BY: [AMANDA FROM PAINT THE TOWN PRETTY](#)

Potato gratin recipes are a welcome addition to any dinner. This Gruyere and Rosemary Potato Gratin is no exception. Gruyere cheese gives the gratin a nice texture, while the rosemary adds subtle flavor. Yummy panko breadcrumbs give it a crunchy "crust," which contrasts with the creamy potato filling. Once you have one bite, you'll want to make this again and again.



Ingredients:

1 ½ pounds russet potatoes, peeled and sliced to ¼ inch	4 tablespoons unsalted butter
2 cups Gruyere cheese, shredded	3 tablespoons flour
3 sprigs of fresh Rosemary	½ cup panko breadcrumbs
2 cups fat free half and half	½ large onion, diced
1 tablespoon olive oil	
Salt	

Servings: 6
Cooking Time: 60 minutes

Directions:

1. Preheat oven to 375 degrees F.
2. In a medium saucepan, melt 3 tablespoons of butter over medium heat. Once melted, add 3 tablespoons of flour and stir well. This will begin the roux, which will help thicken the sauce. You'll want the butter/flour mixture to cook for a 2 to 3 minutes so that the flour taste is cooked out. It should look like a paste.
3. Add the half and half and one sprig of rosemary (we'll remove this later, so keep it on the stem) and stir constantly. Don't let it boil.
4. Keep stirring the half and half mixture until it has started to thicken (about 5 minutes). When the mixture is ready, it should easily coat the back of a spoon. Once ready, remove the sprig of rosemary.
5. Add 1 cup of the Gruyere cheese to the half and half mixture and stir over low heat until the cheese has melted into the sauce. Season with salt and pepper to taste.
6. Set sauce aside. Heat 1 tablespoon of olive oil in a small sauté pan. Add onion and cook until translucent. Transfer onions to a dish. Set aside.
7. In the same pan you used for your onions, add 1 tablespoon of butter and melt over medium heat. Add 2 teaspoons of very finely chopped rosemary to the melted butter and let the butter lightly fry the rosemary. Add the panko bread crumbs and 1 teaspoon of salt to the pan and toss together. You want bread crumbs to be lightly coated with the rosemary butter mixture, but you don't need to toast the bread crumbs at this point. Remove bread crumb mixture from heat and set aside.
8. Peel your potatoes. Slice them to 1/4 inch thickness. Toss onions in with the sliced potatoes.
9. Butter the bottom of a casserole dish, and then layer potatoes, cream sauce, and a handful of cheese in as many layers as fit – starting and ending with potatoes. Top your casserole with any remaining gruyere and the breadcrumb mixture.
10. If making the casserole in a large dish, cover with foil and cook for 30 minutes, covered, to cook the potatoes. Then, uncover and cook for another 15 to 25 minutes until a fork inserted into the gratin easily goes through the potatoes and the top is nice and brown. If your top isn't browning enough, you can put it under the broiler for the last few minutes. For smaller dishes, cook uncovered for 45 minutes. Please note that the dish you use and the thickness of the potatoes will affect cooking times. Typically you can expect anywhere between 40 minutes and 1 hour, but keep an eye on it and check that the potatoes are tender before removing from the heat.

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RECIPES FOR POTATO SIDE DISHES

RED ONION POTATO BAKE

BY: [CAT FROM THINGS MY BELLY LIKES](#)

Potatoes are a nice comfort food and taste great in gratin recipes. Red Onion Potato Bake has layers of potato, red onion, and cheese. After the layers are assembled, cream is poured over the dish, which is then sprinkled with cheese. It comes out of the oven with a golden brown top and is ready to be eaten up. This potato gratin makes a great side dish.



Ingredients:

3 large yellow potatoes, peeled
2 cloves garlic, minced
1 large red onion
1 ½ cup heavy cream or milk
2 tablespoons butter
2 cups Cheddar cheese, grated
½ cup Parmesan cheese, grated

Servings: 4
Cooking Time: 60 minutes

Directions:

1. Preheat oven to 400 degrees F.
2. Heat the butter over a low heat and add the garlic. Thinly slice the red onion into rings and add them to the pan. Sauté for five minutes then remove from heat.
3. Slice the potatoes very thinly (if you own a mandolin, now's the time to use it). Try to get the slices even thickness. Grease the bottom of a 9 x 11 inch casserole dish and cover the bottom with a layer of the potato slices. Season generously then spread over some of the red onion and garlic mix. Then sprinkle over about half a cup of Cheddar cheese.
4. Follow this pattern until the dish is full (should be about three layers) – potatoes, seasoning, red onion, then cheese.
5. When you get to the top layer, pour the cream over it. It should just come up to the level of the top layer. Sprinkle the rest of the Cheddar and then Parmesan on top. Bake for an hour.

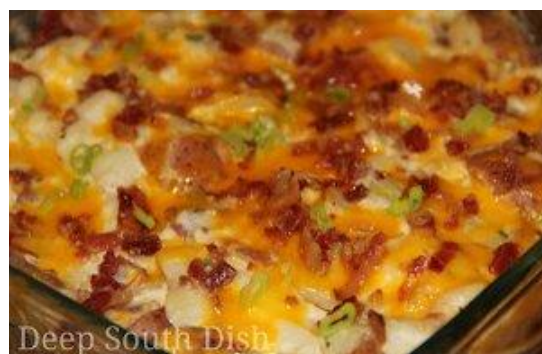
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LOADED POTATO RECIPES

CHEESY LOADED TWICE BAKED POTATO CASSEROLE

BY: [MARY FROM DEEP SOUTH DISH](#)

This Cheesy Loaded Twice Baked Potato Casserole is good to bring to a party or serve at home. It is a mix between twice baked potatoes and loaded baked potatoes, and is topped with bacon, Cheddar cheese, and green onion. Try it today to see how good it tastes.



Ingredients:

2 pounds red skinned potatoes (about 10 medium), baked
Olive oil
Kosher salt, to taste
4 slices bacon, cooked and crumbled, divided
1 5-ounce can of evaporated milk
1 cup sour cream
¼ cup butter, melted and cooled
1 ½ cups Cheddar cheese, shredded
2 green onions, sliced, reserve a teaspoon for garnish
1 teaspoon fresh parsley, chopped
½ teaspoon garlic salt
¼ teaspoon of freshly cracked black pepper

Servings: 4

Cooking Time: 45 minutes

Directions:

1. Preheat oven to 400 degrees F. Scrub potatoes, puncture each with a knife to vent, toss with olive oil and salt and place on a pan. Bake 45 minutes or until tender.
2. Meanwhile, cook the bacon to crisp; set aside, chop once cooled, reserving half for garnish; set aside.
3. Set potatoes aside until cool enough to handle, then slice in half lengthwise, then into half rounds about ¼ to ½ inch thick. Place into a large bowl. Add 1 cup of Cheddar cheese and half of the bacon. Set aside a big pinch of the green onion for garnish and add the rest to the potatoes; toss.
4. When ready to bake, preheat oven to 350 degrees F. Butter an 8 x 8 inch baking dish; set aside. Blend together the evaporated milk, sour cream and melted butter. Add parsley, garlic salt, and pepper. Pour mixture over the potatoes and gently toss. Use a potato masher to break down the chunks to desired texture. Turn out into the prepared baking dish, cover and bake for 40 minutes or until heated through. Top with the remaining ½ cup of shredded Cheddar cheese, return to the oven, uncovered, until cheese is melted, about 5 minutes. Garnish top with remaining bacon and green onion. Serve immediately.

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LOADED POTATO RECIPES

HUBBY'S BACON RANCH POTATOES

BY: [BOBBY FROM BLOGCHEF](#)

Sometimes the simplest recipes are the best. Made with only potatoes, ranch dressing, bacon, and some dairy products, Hubby's Bacon Ranch Potatoes is an outrageously good potato side dish. You won't believe how yummy this is. Make it for the holidays, a party, potluck, or a home dinner. You won't be disappointed.



Ingredients:

8 to 10 medium potatoes, cut into ½ inch cubes
1 can cream of mushroom soup (undiluted)
1 ½ cups milk
1 envelope ranch dressing mix
2 cups shredded cheddar cheese (divided)
salt and pepper
6 bacon slices (cooked until crispy and crumbled)

Servings: 6

Cooking Time: 30 minutes

Directions:

1. Preheat the oven to 350 degrees F. Add potatoes to a large pot. Add enough water to cover the potatoes and bring to a boil over high heat. Cook for 10 to 12 minutes or until the potatoes are almost tender. Drain.
2. Lightly grease a 9 × 13 inch casserole dish. In a bowl, mix together cream of mushroom soup, milk, ranch dressing, 1 cup of the cheese, salt and pepper. Pour over potatoes in the casserole dish.
3. Sprinkle remaining cup of shredded cheddar cheese and the crumbled bacon over the top. Place into the oven and bake uncovered for 25 to 30 minutes or until the potatoes are tender.

14 Easy Recipes for Potato Casseroles

TATER TOTS AND HASH BROWN CASSEROLES

CHEESY TATER TOT CHICKEN CASSEROLE

BY: [STEFANI FROM THIS MOM CAN COOK](#)

If you love tater tots, then why not add them to a chicken casserole recipe? Cheesy Tater Tot Chicken Casserole is made with broccoli, carrots, cauliflower, tater tots, and cheese. It couldn't be simpler to make, and will be done in less than an hour. Give your family a delicious, one-dish dinner tonight. They'll be so happy!



Ingredients:

4 cups tater tots
1 bag (24 ounce) frozen broccoli, carrots, cauliflower and cheese-flavored sauce
1 can Cheddar Cheese
1 cup shredded cheese
2 cups cooked chicken breast, cut in small pieces

Cooking Time: 50 minutes

Directions:

1. Preheat oven to 375 degrees F. Place the package of vegetables and cheese sauce in a 7 x 11 inch casserole dish and cook 3 to 5 minutes to melt the cheese sauce. Be sure to stir at least once in between cooking.
2. Add chicken and can of Cheddar cheese. Stir.
3. Top chicken mixture with tater tots.
4. Bake 45 minutes. Remove and top tater tots with shredded cheese. Cook an additional 5 minutes to allow cheese to melt.

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TATER TOTS AND HASH BROWN CASSEROLES

CREAMY AND CRISPY HASH BROWN CASSEROLE

BY: [AVERIE FROM AVERIE COOKS](#)

Creamy and Crispy Hash Brown Casserole is a super simple comfort food made in a skillet. This hash brown casserole recipe is one you'll want to make more than once. It has a crispy outside made of hash browns and a soft and creamy inside made with potato soup. Not only is this a tasty breakfast, but it's good for you, too. You're sure to enjoy this vegetarian, gluten-free breakfast.



Ingredients:

4 cups refrigerated hash browns, divided
1 10 1/2 ounce can cream of potato soup (other cream-style soups may be substituted)
1 to 2 cups shredded cheese, optional
1 cup vegetables or pre-cooked beans, optional (diced onions, garlic, mushrooms, grated carrots, zucchini, corn, beans)
3 large eggs, lightly beaten
2 tablespoons olive or vegetable oil
1 teaspoon all-purpose seasoning blend (Mrs. Dash or similar)
salt and pepper, to taste

Servings: 6
Cooking Time: 50 minutes

Directions:

1. Preheat oven to 375 degrees F. Grease a large oven-safe skillet. Lightly place about 3 cups hash browns in the skillet, covering the base in a uniform layer. Add the soup over the top of the potatoes and spread it uniformly using a spatula. Optional: sprinkle cheese, vegetables, and/or beans.
2. Pour eggs evenly over the top, and add 1 cup remaining hash browns, lightly sprinkled uniformly over the top. Drizzle with olive oil, sprinkle with seasoning blend, and sprinkle with salt and pepper to taste.
3. Bake for about 50 minutes, or until golden browned on top and edges have crisped up. Remember that if cooking in cast iron, there is a notable carryover cooking effect so food will continue to cook in the skillet and don't wait to pull frittata from oven until it's very browned because with carryover cooking factored in, it may become overdone. Allow frittata to cool in the skillet for at least 10 minutes before slicing and serving, which allows it to set up and will be less messy when sliced.

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TATER TOTS AND HASH BROWN CASSEROLES

CHEESY HASH BROWN CASSEROLE WITH HAM

BY: [TINA FROM MOMMY'S KITCHEN](#)

This ham and potato casserole is a great dish to make when you have leftover ham. Cheesy Hashbrown Casserole with Ham is made with frozen shredded hash browns, sour cream, cream of chicken soup, ham, and Cheddar cheese. It's super simple to make: just mix everything in one large bowl and pour into a casserole dish. This is a great weeknight meal because there's little work involved, not to mention it tastes delicious.



Ingredients:

- 1 26-ounce bag frozen, shredded hash browns
- 1 8-ounce container sour cream
- 1 10 ½ - ounce can cream of chicken soup
- ½ cup butter, melted
- ½ small onion, chopped fine
- 1 16-ounce package cubed ham
- 1 ½ cups Cheddar cheese, shredded

Cooking Time: 60 minutes

Directions:

1. Preheat oven to 350 degrees F.
2. Mix all of the ingredients together. Place into a lightly greased 9 x 13 inch casserole dish.
3. Optional: add more cheese on top.
4. Bake for 45 to 60 minutes.

Slow Cooker Directions:

1. Coat the inside of a slow cooker with cooking spray or butter.
2. Spoon the hash brown mixture into the slow cooker.
3. Cover, and cook on High for 1 ½ hours, then reduce heat to Low, and cook for an additional 2 ½ hours.

14 Easy Recipes for Potato Casseroles

TATER TOTS AND HASH BROWN CASSEROLES

HASH BROWN CASSEROLE (WITHOUT CREAM SOUP)

BY: [ASHLEY FROM CENTER CUT COOK](#)

Hashbrown Casserole (without Cream Soup) is a classic hash brown casserole recipe with a twist. Instead of using a cream of something soup, it uses a homemade version that's simple to prepare. This meal is perfect for those on the go who want a delicious meal in no time.



Cream Soup Substitute Ingredients:

2 tablespoons butter
3 tablespoons flour
½ cup chicken broth
½ cup milk
Dash of salt and pepper

Casserole Ingredients:

32 ounces frozen shredded hash browns, thawed
1 batch cream soup substitute
8 ounces sour cream
½ cup butter, melted
½ small onion, diced
2 cups cubed ham
2 cups sharp Cheddar cheese, shredded, divided
1 teaspoon salt
½ teaspoon black pepper

Cream Soup Directions:

1. In a small sauce pan, melt butter. Whisk in flour and let cook for 1 to 2 minutes.
2. Slowly stir in chicken broth, then milk. Stir until it begins to thicken. Let it simmer for a few minutes. Season with a dash of salt and pepper.

Casserole Directions:

1. Preheat oven to 350 degrees F.
2. In a large bowl, stir together thawed hash brown potatoes and melted butter.
3. Stir in cream soup substitute, sour cream, onion, ham, and 1 ½ cups shredded sharp Cheddar cheese. Stir well.
4. Season with salt and black pepper.
5. Pour mixture into a lightly greased 9 x 13 inch pan. Top with remaining ½ cup of cheese (or more if you'd like).
6. Cover with foil and bake for 1 hour. Remove foil and cook for an additional 15 minutes, or until the cheese is bubbly and starting to brown.

Cooking Time: 75 minutes

14 Easy Recipes for Potato Casseroles

THANK YOU

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14 Easy Recipes for Potato Casseroles



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