

Casserole de Pollo y Papas Ralladas

Description

Chicken Hashbrown Casserole is a tasty and filling meal made with chicken, shredded potatoes, cheese, and a creamy sauce. Here is a simple recipe to help you begin:

List of ingredients:

2 cups of cooked chicken, shredded or cut into small pieces 1 package of frozen hashbrowns, 30 ounces, thawed
2 cups of grated cheddar cheese
1/2 cup of sour cream
1/2 cup of mayonnaise
One can of chicken soup (10.75 oz).
1/2 cup of chopped onion
1/2 cup of chopped bell pepper (red or green)
1/4 cup of melted butter.
1/2 teaspoon of powdered garlic
1/2 teaspoon of powdered onion
1/2 teaspoon of dried thyme, if desired.
Add salt and pepper according to your preference.
1 cup of crushed cornflakes or breadcrumbs (if desired, for topping)
2 tablespoons of melted butter (if desired, for the top)

Directions:

Before baking, heat up your oven to 350°F (175°C).
Make the Hashbrowns: If your hashbrowns are frozen, defrost them following the instructions on the package. You can make it faster by heating them in the microwave for a couple of minutes. After they are no longer frozen, squeeze them with paper towels to get rid of extra water.
Mix the ingredients together. In a big bowl, mix together the defrosted hashbrowns, chopped chicken, grated cheddar cheese, chopped onion, and chopped bell pepper.

Make the sauce: In a different bowl, combine sour cream, mayonnaise, cream of chicken soup, melted butter, garlic powder, onion powder, dried thyme (if available), salt, and pepper. Mix until everything is well blended.

Mix the ingredients together. Pour the sauce over the mix of hashbrowns and chicken. Mix everything well.
Put in a baking dish. Put oil on a baking dish that measures 9 by 13 inches. Put the hash browns and chicken mixture into the dish and spread it out evenly.
If you like a crunchy topping, mix crushed cornflakes or breadcrumbs with 2 tablespoons of melted butter in a small bowl. Spread this mix evenly on top of the casserole.

Cook the casserole in the oven that has been preheated for around 45-55 minutes until it is hot, bubbly, and the top is golden brown.

Serve: Take the dish out of the oven and allow it to cool for a few minutes before serving. Add some fresh herbs like parsley, if you want.

Have fun! Enjoy your Chicken and Potato Casserole while it's hot!

This casserole is a cozy and fulfilling meal that is great for a family meal or gathering. You can make it your own by adding your preferred spices, vegetables, or toppings.

Category

1. Oven Recipes

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