



Chicken Hashbrown Casserole

Description

Searching for a comforting dish on a hectic day? Dive into our Chicken Hashbrown Casserole that seamlessly blends savory chicken, crispy hashbrowns, and a burst of cheese. This cheesy delight is bound to become a family favorite!

Course: Main Course

Cuisine: American

Keyword: Chicken Hashbrown Casserole

Prep Time: 15minutes mins

Cook Time: 1hour hr

Total Time: 1hour hr 15 minutes mins

Servings: 8

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Ingredients

- 20 oz frozen hashbrowns
- 2 cups shredded cheddar cheese
- 1 tsp salt
- 1 tsp pepper
- 2 cups sour cream
- 10.5 oz can of cream of chicken soup or homemade version
- 1/2 cup milk
- 1 lb shredded cooked chicken
- 2 cups crushed corn flakes

- 4 tbsp melted butter

Instructions

- Set your oven to preheat at 350°F.
- In a sizable bowl, combine salt, pepper, sour cream, cream of chicken soup, and milk. Integrate the chicken, cheese, and hashbrowns into this mixture.
- Transfer the mixture into a 9x13 baking dish that's been lightly greased.
- For the topping: In a different bowl, meld the crushed cornflakes with the melted butter. Layer this on top of the casserole.
- Place in the oven and bake until a delightful golden brown, approximately 1 hour.

Notes

Ensure the casserole's leftovers are sealed in an airtight container. They can be stored and enjoyed for up to a week.

Category

1. Oven Recipes

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