

How to Make Hashbrown Chicken Casserole

# **Description**

This Hashbrown Chicken Casserole is the perfect blend of creamy, cheesy goodness with tender chicken and crispy hash browns. Itâ??s an easy-to-make dish that works equally well for weeknight dinners or gatherings like potlucks. Not only is it satisfying and delicious, but it also incorporates healthy tweaks to make it a balanced meal option.

#### Cream cake

With the right mix of wholesome ingredients, this casserole can fit into a balanced, health-conscious diet. Plus, itâ??s versatile enough to accommodate nutritional needs and lifestyle goals. Hereâ??s how to make this crowd-pleasing dish step by step!

# Ingredients Youâ??II Need

#### **Main Ingredients:**

- 3 cups cooked and shredded chicken
- 1 (30 oz) package frozen hash browns, thawed
- 1 (10.5 oz) can cream of chicken soup
- 1 (10.5 oz) can cream of mushroom soup
- 1/4 cup sour cream
- 1/2 cup milk
- 1/2 cup unsalted butter, melted
- 1 1/2 cups shredded cheddar cheese (divided)
- 1/2 cup finely chopped onion

### Seasonings:

- 1 1/4 teaspoons chili powder
- 1/2 teaspoon black pepper

3/4 teaspoon salt

### **Optional Toppings:**

- 1 cup crushed breadcrumbs or cornflakes
- Chopped parsley for garnish

### **Step-by-Step Directions**

#### Step 1: Preheat the Oven

Set your oven to 400°F (200°C) to ensure itâ??s hot and ready for baking. Grease a baking dish with butter or non-stick spray to prevent sticking.

### Step 2: Prepare the Base Mixture

- 1. In a large mixing bowl, combine the cream of chicken soup, cream of mushroom soup, sour cream, milk, melted butter, chili powder, pepper, and salt. ermark
- 1. Stir the mixture until smooth and creamy.

#### **Step 3: Assemble the Casserole**

- 1. Add the thawed hash browns, shredded chicken, chopped onion, and 1 cup of shredded cheddar cheese to the soup mixture. Stir until everything is evenly coated.
- 2. Transfer the mixture into the prepared baking dish. Spread it evenly for consistent baking.

#### Step 4: Add Toppings

- 1. Sprinkle the remaining 1/2 cup of cheddar cheese over the top of the casserole.
- 2. (Optional) Add crushed breadcrumbs or cornflakes for an extra layer of crunch.

#### **Step 5: Bake to Perfection**

- 1. Place the casserole in the oven and bake for **45â??50 minutes**, or until itâ??s bubbly and golden brown on top.
- 2. Allow the casserole to cool for about 10 minutes before serving to let it set.



# **Serving Suggestions**

Serve this casserole with a side salad or roasted vegetables to balance the meal with extra fiber and nutrients. Garnish with fresh parsley for a pop of color and added freshness.

# **Tips for a Healthier Twist**

- Reduce Sodium: Use low-sodium soups to cut down on salt.
- Add Veggies: Mix in steamed broccoli or spinach for added nutrients.
- Use Greek Yogurt: Swap sour cream with plain Greek yogurt for extra protein.
- Whole-Grain Toppings: Replace breadcrumbs with whole-grain options for more fiber.

# Why This Recipe Fits a Healthy Lifestyle

This casserole isnâ??t just comfort foodâ??itâ??s a balanced meal option that can support overall health. With the inclusion of lean protein from chicken, carbohydrates from hash browns, and a good dose of calcium from cheese, this dish can be a part of a healthy diet.

For individuals focused on maintaining long-term health, pairing this casserole with **health insurance** options that prioritize preventative care is a wise move. Consistent, health-conscious food choices like this one contribute to better nutrition and may reduce risks for chronic conditions such as diabetes and high blood pressure.

This Hashbrown Chicken Casserole is a delicious, crowd-pleasing dish thatâ??s quick to prepare and highly versatile. By incorporating lean protein, wholesome ingredients, and optional health-conscious substitutions, itâ??s a meal that aligns with a healthy lifestyle. Plus, pairing this recipe with conversations about nutrition, healthcare, and health insurance adds value for readers looking to optimize their well-being.

### Category

1. Grandma Recipes

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