



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. It'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, it's versatile enough to accommodate nutritional needs and lifestyle goals. Here's how to make this crowd-pleasing dish step by step!

Ingredients You'll 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 it'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.
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 **45-50 minutes**, or until it'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 that’s quick to prepare and highly versatile. By incorporating lean protein, wholesome ingredients, and optional health-conscious substitutions, it’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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