

Hashed Brown Casserole

Ingredients:

for the filling...

- 1 (16-ounce) container sour cream
- 1 (10-ounce) can cream of chicken soup
- 2 teaspoons Kosher salt
- 1/2 teaspoon ground black pepper
- 16 ounces cheddar cheese, grated
- 1/2 cup (1 stick) unsalted butter, melted
- 1 (32-ounce) package frozen hash brown potatoes, thawed

for the topping...

- 6 cups cornflakes
- 1/4 cup (1/2 stick) unsalted butter, melted
- 1/2 teaspoon kosher salt

Directions:

Preheat the oven to 350.

Grease a 9X13-inch baking dish with non-stick cooking spray. Set aside.

In a large bowl combine the sour cream, soup, salt, and pepper. Stir until well combined and no streaks of sour cream or soup remain. Next, add the grated cheese and melted butter. Again, stir until well combined. Finally, add the potatoes and stir until coated in the creamy cheesy base. The order in which you combine these elements matter. Avoid the temptation to dump everything in the bowl all at once.

Spread the potato mixture evenly into the prepared pan.

In the same large bowl that you used for the potato mixture, add the 6 cups of cornflakes. Using your hands crush the flakes slightly until you have small to medium crumbs. Add the melted butter and salt and toss to combine. Press the cornflake mixture on top of the potato mixture.

At this point you can bake the casserole for 45 minutes until hot and bubbly. Or, if you desire, you can cover it and store it refrigerated for a day until you are ready to serve it.