

LA CASITA HOT SAUCE HASH BROWN CASSEROLE

CATEGORY Breakfast

COOK TIME 1 Hour

INGREDIENTS

- 1 large bag of frozen hash browns, country style, and thawed
- 1 medium chopped onion
- 1 medium chopped green bell pepper
- 12 oz La Casita Hot Sauce
- 1 Tbsp garlic salt
- 1/2 tsp cumin
- 1/2 tsp paprika, sweet mild
- 1 package of Hormel real bacon bits
- 3 cups finely shredded cheese
- 1 can Cream of Mushroom Soup
- 12 ounces of sour cream

NOTES FROM LA CASITA

Add this to your next breakfast or brunch!



DIRECTIONS

1. After the hash browns are thawed, mix all ingredients in a large bowl, except the soup, salsa, and sour cream.
2. In a bowl blend soup, salsa, and sour cream until creamy
3. Add this mixture to the potatoes and thoroughly mix them together.
4. Fold in 2 cups of the shredded cheese.
5. Spray a 9x13 casserole dish with oil and preheat the oven to 375 degrees. Pour the potato mixture into the casserole dish and spread out evenly. Place in preheated oven and bake for 1 hour.
6. After an hour, pull the casserole out of the oven and sprinkle the last cup of cheese over the top.
7. Place the dish back in the oven and let the cheese melt.

