

LA CASITA QUESO HASH BROWN CASSEROLE

CATEGORY Dinner

COOK TIME 1+/- hour

INGREDIENTS

- 2 tbs salted butter
- 1 bag frozen country style hash browns
- 1/3-1/2 cup La Casita Hot Sauce
- 1 small sliced onions
- 3 chopped green onions
- 1/2 cup bacon bits
- 2 Cans Cheddar Cheese Soup
- Whole Milk
- 8 oz white cheddar cheese or sharp cheddar cheese

NOTES FROM LA CASITA

This La Casita Queso Cheese Hash Brown Casserole ROCKS! If you ever find yourself in a pinch on time and groceries, use this recipe.

Pro Tip! I knew I was using the hash browns so I took them out of the freezer early to allow them to thaw. Doing so will speed up your cook time.



DIRECTIONS

- 1) In a sauce pan melt butter. Add 2 cans of cheddar soup.
- 2) Using a soup can, add 1.5 can whole milk.
- 3) Add 1/3-1/2 cup La Casita Hot Sauce. I used mild, but any of my salsas will work.
- 4) Mix well with a whisk. Allow to cook at low-medium heat.
- 5) In a stoneware baking dish, spread your hash browns.
- 6) Mix in chopped onions and bacon bits. Save the chopped green onions and cheese as a topping.
- 7) Add cheese soup mixture to potatoes and gently fold into the casserole.
- 8) Bake at 375° for 45 minutes.
- 9) Remove from oven and add shredded cheese and green onions.
- 10) Bake at 350° for 15 minutes or until bubbly. Allow to set a few minutes prior to serving.

