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Ham & Cheese Hash Brown Casserole

Ingredients *x2*

- x2*
6 lbs 1 32 ounce bag frozen hash browns, thawed
2 cans (10.75 ounce) can cream of chicken soup
1 pt 1 pint sour cream
4 2 cups shredded cheddar cheese
4 2 cups shredded mozzarella cheese
2 1 teaspoon EACH salt and pepper
4 2 cups diced cooked ham (about 12 ounces)
4 2 cups crushed corn flakes
1/2 3/4 cup melted margarine, divided

2 1/2
800Z
3 cans
2 1/2 pts / 5 cups
5
5
3 tsp
5 cups
5 cups
1 3/4



Directions:

1. Spray a 9 by 13 inch baking dish with nonstick spray.
2. In a large bowl, mix hash browns, soup, sour cream, cheese, salt, pepper, ham, and 1/2 cup melted margarine.
3. Spread mixture into prepared pan.
4. Mix remaining melted margarine and crushed corn flakes.
5. Sprinkle over the top of the casserole.
6. Bake at 350 degrees for 1 hour.

Makes: About 13 1/2 cups.

1 cup counts as 1 1/2 ounces meat/meat alternate and 1/4 cup vegetable.

Serve: 2/3 cup to each 1-2 year old.

1 cup to each 3-5 year old.

1 1/4 cup to each 6-12 year old.

Credability:

Fruit & Vegetable

Meat & Meat Alternates

Meal:

Lunch & Dinner

If you use attendance menus:

write as Ham and Hash Browns on your menus.

Minute Menu Food Codes:

Ham (Meat and Meat Alternate Food List # 41)