

Hash Brown Casserole



Makes:

12 servings

Utensil:

Saladmaster Food Processor
12" Electric Oil Core Skillet
large mixing bowl

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Recipe:

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Recipe Description:

Vary your traditional hash browns with this super easy hash brown casserole recipe that is a perfect addition to any breakfast.

- 2 large potatoes, strung, use Cone #3
- 1 yellow onion, processed, use Cone #3
- 1 16-ounce (454g) container lite sour cream
- ¼ pound
block cheddar cheese, shredded, Use Cone #1

(113
g)

Directions:

1. Preheat skillet on 325°F/160°C.
2. Place potatoes in skillet and fry on both sides for 8 - 10 minutes.
3. Add onions and cover. When Vapo-Valve™ clicks, reduce temperature to low and cook until potatoes are tender.
4. Add sour cream and cheese. Cover for 5 minutes to allow cheese to melt. Serve warm and enjoy!

Nutritional Information per

▼ Serving

Calories: 1117
Total Fat: 8g
Saturated Fat: 5g
Cholesterol: 25mg
Sodium: 76mg
Total 8g
Carbs:
Dietary Fiber: 1g
Sugar: 1g
Protein: 4g