

Cheesy Ham Potato Bake

Savannah · 30/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

12

Description

An easy ham cheese and potato casserole I have been told by several people that this could possibly be the best thing they ever tasted Cheese ham and hash browns make this a dish even your pickiest eater will like A delicious recipe your kids will beg you to make

Ingredients

- - 1 (30 ounce) package frozen hash brown potatoes
- thawed - 1 (12 ounce) package pre-cooked ham steak
- diced - 2 cups shredded sharp Cheddar cheese
- or more to taste - 1 onion
- chopped - 1 (10.5 ounce) can condensed cream of chicken soup - 1 (8 ounce) container sour cream - ½ cup butter
- melted - salt and ground black pepper to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish. Stir hash browns
2. ham
3. cheese
4. onion
5. condensed soup
6. sour cream
7. and butter in a large bowl; season with salt and pepper. Dotdash Meredith Food Studios Transfer mixture to the prepared baking dish and cover with aluminum foil. Dotdash Meredith Food Studios Bake until bubbly and cheese is melted
8. 45 minutes to 1 hour. Remove foil and continue baking until brown
9. about 15 minutes more. Dotdash Meredith Food Studios Recipe Tip A nice topping for this is some lightly crunched-up Ruffles regular potato chips. They add a nice crunch factor to the casserole. I use them as a garnish when I serve the casserole so they do not get mushy!