

Cheesy Hash Brown Casserole with Ham

by: Lee Ann Sutton

Ingredients

- 1 can Cream of Celery
- 1 can Cream of Chicken
- 16 oz. sour cream
- 3 cups cubed ham
- 2 lbs. shredded hash browns (thawed)
- 4 cups shredded mild cheddar cheese
- ½ cup chopped onion
- ½ tsp. garlic salt
- ½ tsp. salt
- ½ tsp. black pepper

For Topping:

- 4 cups Corn Flakes
- ½ cup butter

Directions

1. Preheat the oven to 350°. Grease a 9x13 pan.
2. Mix the soups with the sour cream and seasonings. Add onion, cheese and ham, mix well. Stir in thawed hash browns until fully coated with the mixture. Pour into pan.
3. Melt butter and mix in crushed Corn Flakes. Spread evenly over the top of the hash browns.
4. Put into 350° oven for 1 hour or until mixture is warm and bubbly.

Prep Time: 20 minutes

Cook Time: 1 hour

Total Time: 1 hour, 20 minutes