

## Cheesy Hash Brown Bake



## Hope Ministries Breakfast Casserole Club

**Please read the directions carefully and completely**



### **INGREDIENTS** (for 100 servings)

- 10** (30 oz) packages frozen shredded hash brown potatoes, thawed
- 20** (10.75 oz) cans condensed cream of potato soup, undiluted
- 20** cups sour cream
- 20** cups shredded Cheddar cheese, divided
- 10** cups grated Parmesan cheese

### **BAKING DIRECTIONS**

The ingredients above have been scaled to yield a new amount of servings (100). The directions below refer to the original recipe yield of (10) servings or one 9x13 baking pan. You will need a total of **10**- 9x13 disposable baking pans to yield 100 total servings.

1. Preheat oven to 350 degrees F. Lightly butter each 8x8 baking pan.
2. In a bowl, combine one 30oz pkg potatoes, 2 cans soup, 2 cups sour cream, 1-3/4 cups cheddar cheese and 1 cup Parmesan Cheese. Transfer to a greased 8x8 baking dish. Sprinkle with remaining cheddar cheese.
3. Bake, uncovered, at 350 degrees F for 40-45 minutes or until bubbly and cheese is melted. Let stand for 5 minutes before serving.
4. If desired, you may add pieces of bacon or sausage.