

Cheesy Bacon Hash Brown Casserole

Ingredients

Frozen hash browns, thawed . . . 30 oz.	Sliced mushrooms, chopped . 8 oz. can
Cream of chicken soup . . . 10.5 oz. can	Sun-dried tomatoes, chopped . . ½ cup
Sour cream 1¾ cups	Garlic powder 1 tsp.
Butter, melted ½ cup	Onion powder 1 tsp.
Onion, diced ¾ cup	Black pepper ½ tsp.
Sharp cheddar cheese 2 cups	Cayenne pepper (<i>optional</i>) ¼ tsp.
Gruyère cheese 1 cup	Potato chips, crushed 2 cups
Bacon, cooked & crumbled 1 lb.	

Directions

Preheat oven to **350°F** (175°C) — Grease a 9x13 inch baking dish — Thaw and pat dry **hash browns** — Dice **onion** — Shred **cheddar** and **Gruyère** cheese — Cook and crumble **bacon** — Drain and chop **mushrooms** — Crush **potato chips**

1. Rehydrate **sun-dried tomatoes** in hot water for 10 minutes, then drain and chop.
2. In a large bowl, mix **hash browns**, **cream of chicken soup**, **sour cream**, melted **butter**, diced **onion**, 1½ cups **cheddar cheese**, **Gruyère cheese**, ¾ of the crumbled **bacon**, chopped **mushrooms**, chopped **sun-dried tomatoes**, **garlic powder**, **onion powder**, **black pepper**, and **cayenne pepper** (if using).
3. Spread the mixture evenly in the prepared baking dish.
4. Top with remaining ½ cup **cheddar cheese** and crushed **potato chips**.
5. Bake for 50-55 minutes until golden brown and bubbly.
6. Remove from oven and sprinkle remaining **bacon** on top.
7. Let cool for 5-10 minutes before serving.