

# Cheesy Bacon Hash Brown Casserole

## Ingredients

Frozen hash browns, thawed . . . 30 oz.	Sliced mushrooms . . . . . 8 oz. can
Cream of chicken soup . . . 10.5 oz. can	Sun-dried tomatoes . . . . . 1/2 cup
Sour cream . . . . . 1 3/4 cups	Garlic powder . . . . . 1 tsp.
Butter, melted . . . . . 1/2 cup	Onion powder . . . . . 1 tsp.
Onion, diced . . . . . 3/4 cup	Black pepper . . . . . 1/2 tsp.
Sharp cheddar cheese . . . . . 2 cups	Cayenne pepper (optional) . . . . 1/4 tsp.
Gruyère cheese . . . . . 1 cup	Potato chips, crushed . . . . . 2 cups
Bacon, cooked and crumbled . . . . 1 lb.	

## Directions

Preheat oven to 350°F — Grease a 9 inch×13 inch baking dish — Thaw and pat dry **hash browns**; set aside in *Large Bowl #1* — Dice **onion**; set aside in *Small Bowl #1* — Shred **cheddar** and **Gruyère cheese**; combine in *Large Bowl #2* — Cook and crumble **bacon**; set aside in *Medium Bowl #1* — Drain and chop **mushrooms**; set aside in *Small Bowl #2* — Crush **potato chips**; set aside in *Medium Bowl #2*

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