

# 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 . . . . . 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**— 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.