

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 \times 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*), $1\frac{1}{2}$ cups **cheddar** and **Gruyère cheese** (*Large Bowl #2*), $\frac{3}{4}$ 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**, $\frac{1}{2}$ tsp. **black pepper**, and $\frac{1}{4}$ tsp. **cayenne pepper** (if using).
3. Spread the mixture evenly in the prepared baking dish.
4. Top with remaining $\frac{1}{2}$ cup **cheddar** and **Gruyère cheese** (*Large Bowl #2*) and crushed **potato chips** (*Medium Bowl #2*).
5. Bake for $50\text{-}55$ minutes until golden brown and bubbly.
6. Remove from oven and sprinkle remaining $\frac{1}{4}$ of **bacon** (*Medium Bowl #1*) on top.
7. Let cool for $5\text{-}10$ minutes before serving.