

Ham and Hashbrown Casserole

Cheesy Hashbrown Casserole with Ham is a perfect breakfast casserole with lots of melted cheese, sour cream, and cream of potato base. Chunks of ham make a great breakfast protein - so filling and a great make ahead breakfast casserole with crispy topping!



4.95 from 99 votes

Prep Time	Cook Time	Total Time
5 mins	55 mins	1 hr

Course: Breakfast, Casseroles Cuisine: American Servings: 8

Calories: 23kcal Author: Trisha Haas - Salty Side Dish

Ingredients

- 1 package frozen hash browns 16. oz
- 1 cup ham diced
- 1 can 10.75 oz. condensed cream of potato soup)
- 1 container sour cream 8 oz.
- 1 cup shredded cheddar cheese + more for topping

Instructions

1. Preheat oven to 375 and grease a 2.5 quart casserole dish with nonstick cooking spray and set aside.
2. In a large bowl, add hash browns, diced ham, cream of potato soup, sour cream and 1 cup cheddar cheese.
3. Mix well to evenly coat.
4. Pour ham and hash browns into prepared pan and spread evenly.
5. Top casserole with remaining cheese.
6. Bake ham hash brown casserole, uncovered, for 45-55 minutes or until center is hot and cheese is melted.
7. Serve immediately while hot and bubbly.

Notes

Please see article about prepping this breakfast casserole ahead

Nutrition

Serving: 1 | Calories: 23kcal | Protein: 4g | Fat: 1g | Cholesterol: 11mg | Sodium: 164mg