

The Cheesy Potato Casserole That Tastes Just Like Cracker Barrel's Famous Side

This casserole stands out for several reasons:



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 2 pounds of potatoes, peeled and diced
- 1 cup of shredded cheddar cheese
- 1 cup of sour cream
- 1 can of cream of chicken soup
- 1/2 cup of melted butter
- 1/2 cup of chopped onions
- Salt and pepper to taste
- 1 cup of crushed cornflakes (optional, for topping)

DIRECTIONS

1. Preheat your oven to 350°F (175°C).
2. In a large pot, boil the diced potatoes until tender, about 15 minutes. Drain and set aside.
3. In a mixing bowl, combine the sour cream, cream of chicken soup, melted butter, and chopped onions. Stir until well blended.
4. Add the cooked potatoes to the mixture and gently fold in the shredded cheddar cheese. Season with salt and pepper.
5. Transfer the potato mixture to a greased 9x13 inch baking dish. If desired, sprinkle crushed cornflakes on top for added crunch.
6. Bake in the preheated oven for 30-35 minutes, or until the top is golden and bubbly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-cheesy-potato-casserole-that-tastes-just-like-cracker-barrels-famous-side/>