

Ham and Cheese Hash Brown Casserole: The Ultimate Comfort Food Bake

Ham and Cheese Hash Brown Casserole: A Cheesy, Hearty Favorite for Any Time of Day



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 bag (30 oz) frozen hash browns, thawed
- 2 cups cooked ham, diced
- 2 cups shredded cheddar cheese
- 1/2 cup shredded mozzarella cheese
- 1 small onion, finely chopped
- 1/4 cup butter, melted
- 1 can (10.5 oz) cream of chicken soup
- 1/2 cup sour cream
- 1 tsp garlic powder
- 1/2 tsp onion powder
- Salt and pepper, to taste
- 1/2 cup crushed cornflakes or breadcrumbs (optional for topping)

DIRECTIONS

- 1. Prepare the : Casserole Base**Preheat your oven to 350°F (175°C) and lightly grease a 9x13-inch baking dish.
- 2. Mix : Everything Together**In a large bowl, combine the thawed hash browns, diced ham, cheeses, onion, melted butter, soup, sour cream, garlic powder, onion powder, salt, and pepper. Stir until well incorporated.
- 3. Assemble the : Casserole**Transfer the mixture to your baking dish, spreading it out evenly.
- 4. Add the : Crunch (Optional)**Sprinkle crushed cornflakes or breadcrumbs over the top if you want that golden crunch.
- 5. Bake : It Up**Cover the dish with foil and bake for 30 minutes. Then remove the foil and bake for another 10-15 minutes until bubbling and golden brown on top.
- 6. Cool and : Serve**Let the casserole rest for 5 minutes before slicing into it. Serve warm and enjoy every cheesy bite!

SWAPS & NOTES

Ham : Swap with cooked bacon or sausage, or go vegetarian with sautéed mushrooms and spinach.

Cheese : Use Monterey Jack or Gruyère for a twist.

Soup : Cream of mushroom or cream of celery also work well.

Topping : Crushed potato chips make a fun, salty crunch.

TIPS FOR SUCCESS

Thaw Hash Browns Fully : This prevents excess water and keeps the casserole from becoming soggy.

Grate Your Own Cheese : It melts better and gives the dish a creamier texture.

Make It Ahead : Assemble the night before, cover, and refrigerate-just bake when ready.

What to Serve With It A crisp green salad or roasted veggies add freshness.

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

Original recipe: <https://chefmaniac.com/ham-and-cheese-hash-brown-casserole-the-ultimate-comfort-food-bake/>