

Cheesy Hashbrown Chicken Casserole: The Ultimate Comfort Food Dinner

unbeatable combination of textures and flavors



OVEN
350°F

TIME
45-60 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 2 lbs frozen shredded hashbrowns, thawed
- 2 cups cooked chicken, shredded or diced (rotisserie chicken works great!)
- 1 (10.5 ounce) can cream of chicken soup
- 1 (10.5 ounce) can cream of mushroom soup
- 1 cup sour cream
- 1/2 cup milk
- 1 teaspoon onion powder
- 1/2 teaspoon garlic powder
- Salt and black pepper to taste
- 2 cups shredded cheddar cheese, divided (or a cheddar-Monterey Jack blend)
- 1/2 cup crushed cornflakes or butter crackers (optional, for topping)
- 2 tablespoons melted butter (optional, for topping)

Swaps and Notes:

Hashbrowns: Make sure your frozen hashbrowns are completely thawed. This helps them cook evenly and get crispy. You can use shredded or diced hashbrowns.

Cooked Chicken: Rotisserie chicken is a huge time-saver here. You can also boil and shred chicken breasts or use leftover cooked chicken. For other great chicken options, check out my [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#).

Cream Soups: The combination of cream of chicken and cream of mushroom creates a rich, savory base. You can use two cans of the same type if you

prefer. Low-sodium versions work well too.

Sour Cream: Full-fat sour cream adds a wonderful tang and creaminess. Plain Greek yogurt can be used for a lighter option.

Milk: Whole milk will yield the creamiest result, but 2% milk is also fine.

Cheese: Cheddar is a classic choice, but a cheddar-Monterey Jack blend or even a Colby Jack blend will give you a great melty, flavorful top.

Topping (Optional): The crushed cornflakes or butter crackers mixed with melted butter add an extra layer of delicious crunch. If you prefer just cheese, you can skip this.

Veggies: Feel free to sauté some diced bell peppers or onions with the chicken (if cooking from raw) before adding to the mix for extra veggies.

Instructions:

Preheat Oven & Prep Dish: Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish.

Combine Creamy Mixture: In a large mixing bowl, combine the 1 (10.5 ounce) can cream of chicken soup, 1 (10.5 ounce) can cream of mushroom soup, 1 cup sour cream, and 1/2 cup milk. Whisk until completely smooth and well combined.

Add Seasoning & Chicken: Stir in the 1 teaspoon onion powder, 1/2 teaspoon garlic powder, and salt and black pepper to taste into the creamy mixture. Add the 2 cups cooked, shredded or diced chicken and mix well to coat.

Add Hashbrowns: Gently fold in the 2 lbs thawed shredded hashbrowns into the chicken and cream mixture. Stir until the hashbrowns are evenly coated.

Assemble Casserole: Pour the entire mixture into your prepared 9x13-inch baking dish, spreading it out evenly.

Top with Cheese: Sprinkle 1 1/2 cups of the shredded cheddar cheese evenly over the top of the hashbrown mixture.

Add Crunchy Topping (Optional): If using, in a small bowl, combine the 1/2 cup crushed cornflakes or butter crackers and 2 tablespoons melted butter. Sprinkle this mixture evenly over the cheese layer.

Bake: Bake, uncovered, in the preheated oven for 45-60 minutes, or until the casserole is heated through, bubbly around the edges, and the cheese is melted and golden brown (and the topping is crispy if using).

Rest & Serve: Remove from the oven and let the casserole rest for 5-10 minutes before serving. This allows the casserole to set slightly and makes it easier to scoop.

Tips for Success:

Thaw Hashbrowns: Don't skip thawing the hashbrowns! This ensures they cook evenly and integrate well into the casserole.

Drain Chicken (if applicable): If you're cooking fresh chicken, make sure it's not overly wet before shredding or dicing, as excess moisture can make the casserole watery.

Season Well: Taste your creamy mixture before adding the hashbrowns. Adjust seasonings to your preference.

DIRECTIONS

- 1. Preheat : Oven & Prep Dish:** Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish.
- 2. Combine : Creamy Mixture:** In a large mixing bowl, combine the 1 (10.5 ounce) can cream of chicken soup, 1 (10.5 ounce) can cream of mushroom soup, 1 cup sour cream, and 1/2 cup milk. Whisk until completely smooth and well combined.
- 3. Add : Seasoning & Chicken:** Stir in the 1 teaspoon onion powder, 1/2 teaspoon garlic powder, and salt and black pepper to taste into the creamy mixture. Add the 2 cups cooked, shredded or diced chicken and mix well to coat.
- 4. Add : Hashbrowns:** Gently fold in the 2 lbs thawed shredded hashbrowns into the chicken and cream mixture. Stir until the hashbrowns are evenly coated.
- 5. Assemble : Casserole:** Pour the entire mixture into your prepared 9x13-inch baking dish, spreading it out evenly.
- 6. Top with : Cheese:** Sprinkle 1 1/2 cups of the shredded cheddar cheese evenly over the top of the hashbrown mixture.
- 7. Add : Crunchy Topping (Optional):** If using, in a small bowl, combine the 1/2 cup crushed cornflakes or butter crackers and 2 tablespoons melted butter. Sprinkle this mixture evenly over the cheese layer.
- 8. Bake:** Bake, uncovered, in the preheated oven for 45-60 minutes, or until the casserole is heated through, bubbly around the edges, and the cheese is melted and golden brown (and the topping is crispy if using).
- 9. Rest & : Serve:** Remove from the oven and let the

casserole rest for 5-10 minutes before serving. This allows the casserole to set slightly and makes it easier to scoop.

10. Enjoy your incredibly comforting : Hashbrown Chicken Casserole!
11. Tips for Success: Thaw Hashbrowns: Don't skip thawing the hashbrowns! This ensures they cook evenly and integrate well into the casserole.
12. Drain : Chicken (if applicable): If you're cooking fresh chicken, make sure it's not overly wet before shredding or dicing, as excess moisture can make the casserole watery.
13. Season : Well: Taste your creamy mixture before adding the hashbrowns. Adjust seasonings to your preference.
14. Don't : Cover: Baking this casserole uncovered allows the top to get wonderfully crispy and golden, especially the cheese and any crunchy topping.
15. Resting : Period: A short rest after baking helps the casserole set, preventing it from being too loose when served.
16. Serving Suggestions and Pairings: Hashbrown Chicken Casserole is a complete meal, perfect on its own. It's hearty enough for a main course, but it also makes a fantastic side dish for a holiday brunch or dinner. To balance its richness, pair it with a simple green salad, steamed green beans, or a side of roasted broccoli. For other easy, family-friendly casseroles, you might also like my [This Mexican Chicken And Rice Casserole Is My Favorite One-Pan Dinner That's Always A Hit](#) or [This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut](#).
17. Storage and Leftover Tips: Leftover Hashbrown Chicken Casserole stores beautifully. Transfer any leftovers to an airtight container and refrigerate for up to 3-4 days. To reheat, you can microwave individual portions until heated through, or cover with foil and bake in the oven at 300°F (150°C) until warm. If the casserole seems a bit dry upon reheating, you can add a tiny splash of milk or broth. This casserole is also an excellent make-ahead option; assemble it completely, cover tightly with foil, and refrigerate for up to 24 hours before baking. You may need to add an extra 15-20 minutes to the total baking time if baking from cold.
18. More Recipes You Will Love: If you love hearty, cheesy, and easy-to-make comfort food, here are some other Chefmaniac favorites:
19. For another crowd-pleasing chicken dish, check out [Easy Cheese Stuffed Chicken Wontons with Ranch Golden Crunchy Addictive](#).
20. If you're looking for another comforting one-dish meal that cooks up fast, try [This Instant Pot Lasagna Is My Favorite Way To Make Comfort Food Fast](#).
21. And for a lighter, tangier chicken option, explore [A Light Tangy Chicken Salad I Actually Crave And There's No Mayo In Sight](#).
22. Final Thoughts: This Cheesy Hashbrown Chicken Casserole is a true winner - simple to prepare, incredibly satisfying, and packed with flavors that everyone loves. It's the perfect solution for busy

nights or when you need a dependable, comforting meal that feeds a hungry crowd. Give it a try, and watch it become a new favorite in your recipe rotation!

23. What are your favorite ways to use frozen hashbrowns in a casserole? Share your ideas in the comments below, and don't forget to follow [Chefmaniac.com](https://chefmaniac.com) for more delicious recipes!

SWAPS & NOTES

Hashbrowns: Make sure your frozen hashbrowns are completely thawed.

This helps them cook evenly and get crispy.

You can use shredded or diced hashbrowns.

Cooked Chicken: Rotisserie chicken is a huge time-saver here.

TIPS FOR SUCCESS

Thaw Hashbrowns: Don't skip thawing the hashbrowns!

This ensures they cook evenly and integrate well into the casserole.

Drain Chicken (if applicable): If you're cooking fresh chicken, make sure it's not overly wet before shredding or dicing, as excess moisture can make the casserole watery.

Season Well: Taste your creamy mixture before adding the hashbrowns.

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

Original recipe: <https://chefmaniac.com/cheesy-hashbrown-chicken-casserole-the-ultimate-comfort-food-dinner/>