

# Cracker Barrel's Hashbrowns Casserole Copycat

*Hashbrown Casserole is easy, cheesy and totally delicious! This simple casserole is made easy with frozen hashbrowns!*

Copy Cat Cracker Barrel Hashbrown casserole needs just 5 minutes of prep making it the a great side or potluck dish! The perfect breakfast casserole!

## The Hashbrowns, That's Why

I love Cracker Barrel but the truth is... I only show up for the hashbrown casserole. That's it. Just the hashbrowns people.

My friend shared her version of that yummy, oh so creamy and cheesy easy Hashbrown Casserole with me and WOW! Tender shredded hash browns in a rich and creamy cheese sauce, topped with more cheese and baked until hot and bubbly!

This is a perfect breakfast casserole for any holiday morning or just when you're getting the family together for a delicious breakfast or brunch. It also makes a perfect side dish for Crispy Oven Parmesan Chicken or even served alongside a Ranch 7 Layer Salad for lunch!

**PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.**

### **Ingredients:**

2 lbs frozen hash browns  
1/2 cup margarine or 1/2 cup butter, melted  
1 (10 1/4 ounce) can cream of chicken soup  
1 pint sour cream

1/2 cup onion, peeled and chopped  
2 cups cheddar cheese, grated  
1 teaspoon salt  
1/4 teaspoon peppe

**Directions:**

1 – Preheat oven to 350°F and spray an 11 x 14 baking dish with cooking spray.  
2 – Mix the above ingredients together, place in prepared pan and bake for 45 minutes or until brown on top.

**NOTE :**

" Please note that some meals are better to be prepared every once in a while because of some ingredients like **meat, cheese, lot of sugar, fats..etc.**  
Having meals with these ingredients all the time may damage your health. "

Source : Allrecipes

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