

Hash Brown Casserole – Crackle Barrel

This is a great recipe to make the night before and bake in the morning to take to an event. 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 a great side or potluck dish! The perfect breakfast casserole!



- ☐ 2 lbs. hash brown potatoes, thawed
- ☐ 10.75oz can cream of chicken soup
- ☐ 1/2 medium yellow onion, small dice
- ☐ 1/2 stick butter, melted
- ☐ 8 oz (2 cups) Colby cheese, shredded
- ☐ 1/2 tsp salt
- ☐ 1/2 tsp black pepper

Alternate Version:

- ☐ 2 lbs. hash brown potatoes, thawed
- ☐ 10 ¼ oz can of cream of chicken soup
- ☐ 1/2 medium yellow onion, small dice
- ☐ 1 Stick of butter
- ☐ 2 cup Colby cheese, shredded
- ☐ 8 oz sour cream
- ☐ 1/2 tsp salt
- ☐ 1/2 tsp pepper

Nutrition Facts

Serving Size: 1 Serving		
Calories	340	Calories from Fat 210
Total Fat	23g	36%
Saturated Fat	13g	67%
Trans Fat	1g	
Cholesterol	60mg	21%
Sodium	600mg	25%
Potassium	440mg	13%
Total Carbohydrate	25g	8%
Dietary Fiber	2g	9%
Sugars	2g	
Protein	7g	

NOTES:

I like to top it with cheese to keep it close to the version I’ve had at Cracker Barrel.

Cracker Barrel uses Colby cheese, not cheddar and they don't use sour cream in their hash brown casserole.

To be sure your baking dish holds 4 quarts (16 cups), use a liquid measuring cup to pour water into the dish till it’s full. You’ll want enough room so that the casserole doesn’t completely fill the dish.

You can freeze the leftovers, they’re best if used within 3 months. To reheat, let it defrost in the refrigerator and bake it in a 350° oven, covered, for 20-25 minutes.

INSTRUCTIONS:

- 1 Thaw hash browns on a triple lined paper towel sheet pan, after 30 minutes place 3 paper towels on top, cover with another sheet pan and flip the hash browns over, continue to thaw. Pro Tip: Paper towels will wick the moisture out of the potatoes and make for a better consistency with the casserole.
- 2 Melt the butter and mix that with the sour cream, cream of chicken soup, shredded cheese and chopped onion.
- 3 Pour the shredded hash browns into a large bowl and mix well with a spatula. Dump out the mixture into a 9 x 13 pan keeping the mixture loose.
- 4 Bake at 350 for about 35-45 minutes or until slightly browning on edges and bubbly.
- 5 Sprinkle a cup of cheese on top and bake for an additional 10 to 15 minutes