



Tips

- To keep the food from sticking to the casserole dish while baking, spray it with cooking spray, first.
- For easier cleanup, line the casserole dish with parchment paper or foil.
- If you don't have hashbrowns on hand, you can also use cubed potatoes, canned potatoes, or even frozen potato cubes. Just make sure that they are cooked before adding them to the casserole dish.
- For best results, shred your own cheese. Pre-shredded cheese usually contains a starchy coating to keep it from sticking together in the bag. This can prevent the cheese from melting properly.

Variations

- Ground Beef or Turkey: If you don't have chicken on hand, ground beef and turkey can be used instead. Shrimp is another tasty option.
- Sour Cream: You can also use light or fat-free Greek yogurt in place of the sour cream for a healthier version.
- Veggies: Add in vegetables such as peas, corn, broccoli, or bell peppers to make this a heartier meal.
- For a crunchier topping, sprinkle crushed potato chips, crushed tortilla chips, or panko breadcrumbs on top of the casserole, instead of Ritz crackers, before baking it.

Storage

Refrigerator: You can store leftover cheesy hashbrown casserole in an airtight container for up to three days.

Freezer: To freeze, allow the casserole to fully cool and then wrap it tightly in plastic wrap or place it in a sealable freezer bag or casserole dish.

If you are freezing prior to baking leave the Corn Flakes off until you bake it.

Freeze for up to three months. Then, thaw overnight in the refrigerator before reheating.

Reheating: Reheat the chicken hashbrown casserole in a 350F degree oven for 15-20 minutes or until warmed through.

FAQs

What can I use instead of cream of chicken soup?

You can substitute with a mix of half chicken broth and half sour cream, or use a combination of cheese, butter, and flour to make a roux. Another option is to blend cooked vegetables such as mushrooms, celery, and onions with chicken stock for a creamy soup base.

Can I substitute a different cheese?

Sure can. Colby Jack, Monterey Jack, Pepper Jack, or a cheddar blend all work well. Sharp cheddar gives the casserole the biggest flavor.