

## WHITE CHEDDAR HASHBROWN CASSEROLE

### Ingredients:

- 1 – 2 packages of shredded potatoes – fits a 9 x 13 casserole dish (I use the “Simply Potatoes” in the dairy case)
- 2 – 4 tbsp butter or margarine
- 2 – 4 tbsp flour
- 1 – 2 cups of milk
- 3-4 cups white cheddar cheese grated
- Salt & pepper to taste
- 1-2 cups panko bread crumbs
- 1 onion diced ( optional)
- Rosemary ( optional)

Please remember our team if you have family or friends who are wanting to buy or sell a home.

**WE APPRECIATE REFERRALS!**

### DIRECTIONS:

Preheat oven to 350 degrees. Grease a casserole dish. Place potatoes in the prepared casserole dish, set aside. In a sauce pan, melt butter. Once butter is melted add flour to make a roux. Once smooth stir in milk—at this point you can add flour or milk to get the consistency you prefer. Add salt and pepper. Add shredded cheese, stirring until the mixture is smooth. Pour cheese sauce over potatoes. Sprinkle with Panko bread crumbs. Bake at 350 degrees until bubbly and crumbs appear crunchy.



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