

Recipe for Cheesy Potatoes
(Served at Whitecappers Stampede Breakfast)

Ingredients:

1 Package of McCain's frozen hash browns (regular sized not sure of weight)
1 500 ml container of Sour Cream
1 can of Cream of Mushroom or Cream of Chicken Soup (I use mushroom when serving to my vegetarian son)
1 cup of Cheddar cheese (or more if you like them really cheesy)
Salt and pepper

Mix soup into sour cream and add in hash browns that have been seasoned with salt and pepper. Add 1/2 cup of cheddar and mix thoroughly.

Spread into an 8x8 baking pan and sprinkle remaining cheese on top

Bake in pre-heated oven at 400 degrees for 35-40 minutes. Cheese should be a little browned on top.

These potatoes can be served for breakfast but also make a nice dinner side dish.

Enjoy

Karen