



### Hashbrown Casserole

#### Ingredients:

- 1 (10 ounce) cans undiluted cream of mushroom soup
- 3/4 cup milk
- 3/4 cup sour cream
- 1/3 cup melted butter
- 1 teaspoon seasoning salt
- 1 teaspoon ground black pepper (or to taste)
- 2 teaspoons garlic powder
- 3/4 cup grated parmesan cheese, divided
- 2 cups grated cheddar cheese (more to top after baking if desired)
- 1 small onions, chopped
- 2 -3 green onions, chopped
- 1 (2 lb) bags frozen hash browns, thawed



#### Directions:

- Preheat oven to 350°F
- In a large mixing bowl, stir together the undiluted soup, milk, sour cream, melted butter, seasoned salt, black pepper, garlic powder and 1/4 cup parmesan cheese; whisk or mix until well combined.
- Mix in the cheddar cheese, onions and hash browns.
- Spread into buttered 13x9 inch casserole dish.
- Sprinkle with 1/2 cup grated cheddar cheese and about 1/2 cup parmesan cheese.
- Bake uncovered for 40 minutes or until bubbly and golden brown.