

# ***Cheesy Potato Casserole***

**Can't think of any words to describe this...deliciousityness maybe?**

- Servings - 8
- Prep time - 15 minutes
- Cook time - 45 minutes

## **Ingredients**

- 1 large yellow onion, chopped
- 1/4 cup flour
- 1 1/2 cups chicken broth
- 1 cup milk
- 1.5 teaspoons salt
- 1/2 teaspoon pepper
- 1/2 teaspoon dried thyme
- 2 cups shredded sharp cheddar cheese
- 26-ounce bag frozen Ore-Ida hash browns
- 1/2 cup light sour cream
- 3 cups cornflakes, lightly crushed
- 2 tablespoons butter, melted

## **Protocol**

1. Pre-heat your oven to 350°F.
2. Take your Ore-Ida hash browns out of the freezer and set them out onto the counter to begin thawing.
3. In a large pot, saute the onions with a bit of olive oil over medium heat until they become soft, about 5 minutes.
4. Stir in the flour and continue to cook for another minute.
5. Add in the broth and the milk and whisk together slowly until everything is evenly combined.
6. Add in the salt, pepper, and thyme. Bring to a boil and then turn down heat and simmer for 5 minutes until mixture is nice and thick. Stir in the cheddar cheese at this point and remove from the heat.
7. Break apart the hash browns in the bag to manageable size pieces. Add these into the cheesy mixture and stir until hash browns are completely combined. Stir in the sour cream at this point.
8. In a separate bowl, melt 2 tablespoons of butter in the microwave and toss the crushed cornflakes in the melted butter until evenly coated.

9. In a casserole dish or 9x13 inch pan, evenly spread the cheesy potato mixture and top with the cornflakes.

10. Bake for 45 minutes.

11. Remove from the oven and let rest for 10 minutes. Serve and enjoy!