

Holiday Cheesy Potatoes from the kitchen of McKenna Graves & Jenna Ostrom

2020 President's Choice Winner

Total Servings - 8

Serving Size - About 1 cup

Suggested Wine Pairing: Cabernet Sauvignon by Huston Vineyards or Albarino by Clearwater Canyon Cellars (www.vandalsuncorked.com)

Ingredients for Holiday Cheesy Potatoes

- 5 cups shredded sharp white cheddar cheese
- 1 lb (30 oz) bag shredded hash browns
- 2 cups (16 oz) sour cream
- 10.5 oz can cream of chicken soup
- 1 box (18 oz) cornflakes cereal
- 3 tsp salt or season to taste
- 3 tsp pepper or season to taste

Directions

STEP 1 Preheat oven to 350 degrees Fahrenheit.

STEP 2 Grate 5 cups of sharp white cheddar.

STEP 3 In a large mixing bowl, combine package of hash browns, sour cream, cream of chicken and 4 cups of sharp white cheddar. Mix thoroughly.

STEP 4 Once evenly combined, mix in 2 tsp of salt and pepper.

STEP 5 In a separate Ziploc bag, pour in cornflakes and add remaining tsp of salt and pepper. Shake the bag to mix in salt and pepper. Lay bag flat on counter and take a rolling pin to crush the cornflakes.

STEP 6 In large pan, take the hash brown mixture and evenly spread throughout the pan. Taking the remaining cup of white cheddar and spread over the mixture in pan.

STEP 7 With the bag of cornflakes, shake out of bag and cover the entire pan evenly slightly pressing cornflakes into mixture.

STEP 8 Put into oven for 1 hour.

STEP 9 Serve and enjoy!

Nutritional Data for Holiday Cheesy Potatoes (per serving)

- Calories 741
- Total fat 30 g
- Cholesterol 91.25 mg
- Sodium 8,259 mg
- Total carbohydrate 88.5 g
- Sugar 10 g
- Protein 22 g