



# **Cheesy Ham and Potato Casserole**



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## Introduction

Cheesy ham and potato casserole is a comforting dish that brings together the flavors of hearty potatoes, savory ham, and rich cheese. Perfect for family gatherings, potlucks, or simply a night in, this casserole is not only easy to prepare but also satisfies the taste buds of both adults and kids. With its creamy texture and cheesy goodness, it's a meal that feels like a warm hug on a plate.

## Detailed Ingredients with measures

- Potatoes: 6 cups, diced
- Cooked ham: 2 cups, chopped
- Cheddar cheese: 2 cups, shredded
- Cream of chicken soup: 1 can (10.5 oz)
- Milk: 1 cup
- Onion: 1 medium, diced
- Garlic powder: 1 teaspoon
- Salt and pepper: to taste
- Olive oil: 1 tablespoon
- Paprika: for topping

## Prep Time

The preparation time for this delicious cheesy ham and potato casserole is approximately 20 minutes.

## **Cook Time, Total Time, Yield**

Cook time for the casserole is around 1 hour, making the total time from prep to serving about 1 hour and 20 minutes. This recipe yields approximately 8 servings, ideal for feeding a group or having leftovers for the week ahead. Enjoy this delightful dish as part of your next meal plan!





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## Detailed Directions and Instructions

### **Preheat the Oven**

Preheat your oven to 350°F (175°C).

### **Prepare the Baking Dish**

Grease a 9×13 inch baking dish with non-stick cooking spray or a light coat of oil to prevent sticking.

### **Combine Ingredients**

In a large mixing bowl, combine chopped cooked ham, cubed potatoes, and shredded cheese. Mix well to ensure even distribution of ingredients.

### **Add Soup Mixture**

In a separate bowl, stir together cream of chicken soup, milk, and black pepper. Pour this mixture over the ham and potato combination in the large bowl. Mix until all ingredients are well coated.

See also [Coffee Brownie Cheesecake](#)

### **Transfer to Baking Dish**

Pour the combined mixture into the prepared baking dish, spreading it evenly.

### **Top with Cheese**

Sprinkle additional shredded cheese on top of the casserole for an extra cheesy flavor.

**Bake in the Oven**

Place the baking dish in the preheated oven and bake for 45-55 minutes, or until the casserole is bubbly and the cheese is melted and golden brown.

**Let Cool Before Serving**

Once baked, remove the casserole from the oven and let it cool for about 5-10 minutes before serving. This allows the dish to set slightly for easier serving.

## Notes

**Variations**

Feel free to add vegetables such as broccoli or peas for added nutrition and flavor.

**Storage**

Leftovers can be stored in an airtight container in the refrigerator for up to 3-4 days. Reheat in the oven or microwave before serving.

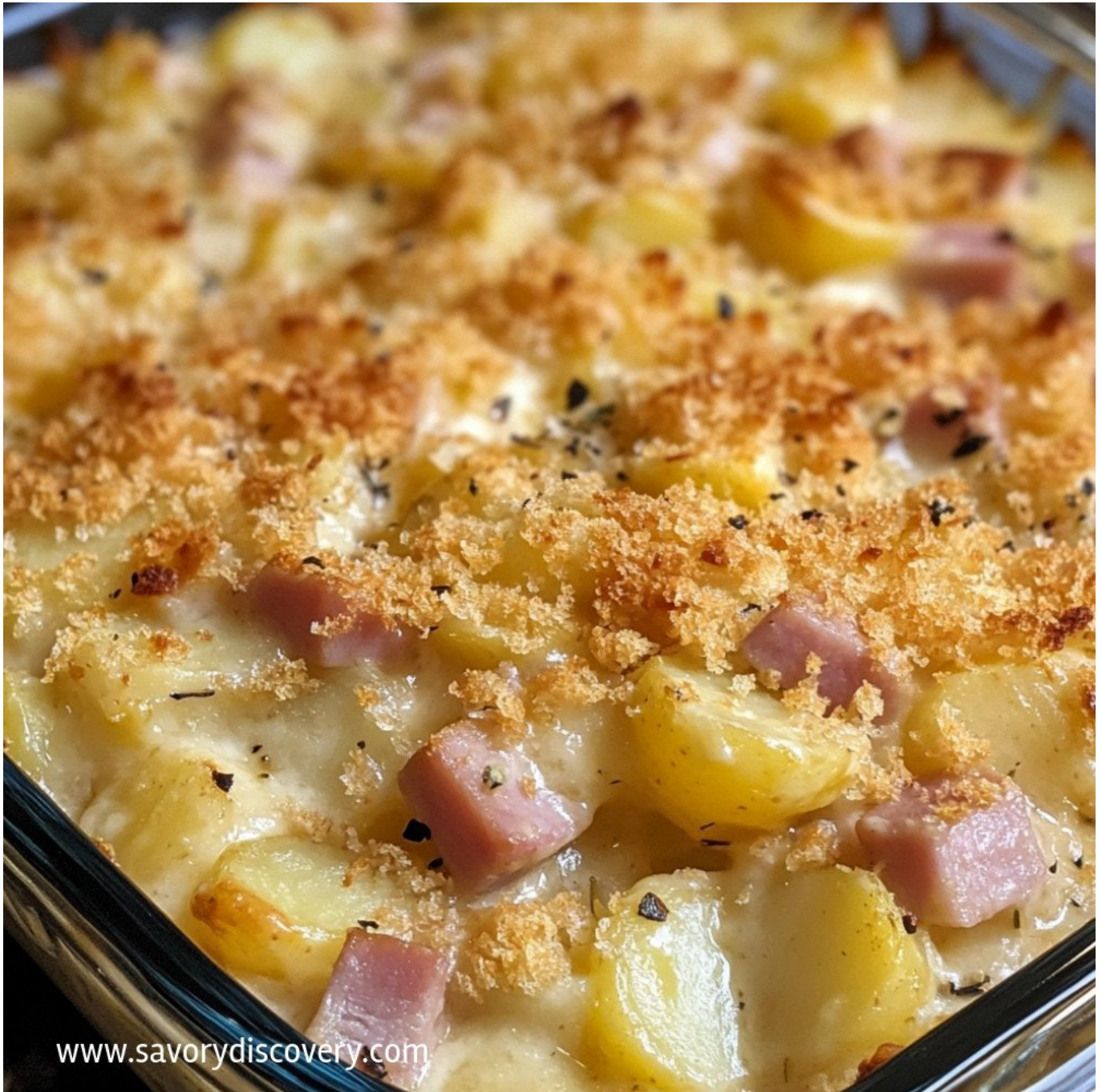
**Freezing**

This casserole can be frozen before baking. Assemble the dish, cover tightly, and freeze for up to 2 months. Thaw in the refrigerator before baking.

**Serving Suggestions**

This dish pairs well with a fresh side salad or steamed vegetables for a complete meal.





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## Cook techniques

### Layering Ingredients

Layering the ham, potatoes, and cheese ensures even distribution of flavors and helps in achieving a perfect melt during baking.

### Baking

Baking the casserole allows all the ingredients to meld together, creating a flavorful, comforting dish.

### Mixing

Thoroughly mixing the creamy sauce and potatoes guarantees that every bite is rich and satisfying.

### Cheese Melting

Using a combination of cheeses increases the depth of flavor and provides a gooey texture that enhances the overall dish.

See also [Chicken Enchiladas](#)

### Resting Time

Allowing the casserole to rest after baking gives it a chance to settle, making it easier to serve and enhancing the flavors.

## FAQ

### Can I use different types of cheese?

Yes, you can experiment with different cheeses such as cheddar,

mozzarella, or gruyere for varied flavors.

**How can I store leftovers?**

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

**Can I make it ahead of time?**

Absolutely! You can prepare the casserole in advance, cover it, and refrigerate until you're ready to bake.

**What can I serve with this casserole?**

This casserole pairs well with a simple side salad or steamed vegetables for a complete meal.

**Is this dish freezer-friendly?**

Yes, you can freeze the casserole before or after baking. Make sure to use a freezer-safe container and it should last for 2-3 months.



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## Conclusion

The Cheesy Ham and Potato Casserole is a comforting and hearty dish that brings flavors together in a delightful way. With its creamy texture and savory ham, it's perfect for family dinners or potlucks. This recipe is not only simple to prepare but also allows for plenty of customization, making it a versatile go-to meal option.

## More recipes suggestions and combination

### **Vegetable Casserole**

Swap the ham for a mix of seasonal vegetables to create a vibrant and nutritious casserole that everyone will enjoy.

### **Loaded Baked Potato Casserole**

Add bacon bits, sour cream, and green onions for a loaded twist on this classic dish, enhancing the flavor profile.

### **Chicken and Broccoli Casserole**

For a healthier option, incorporate cooked chicken and steamed broccoli into the mix for added protein and nutrients.

See also [Jelly Cheesecake](#)

### **Cheesy Mexican Casserole**

Use taco seasoning and add black beans, corn, and salsa for a spicy, cheesy twist that will excite your taste buds.

## **Breakfast Casserole**

Make a breakfast version by incorporating eggs, cheese, and your choice of breakfast meats for a delicious morning meal.



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