



# Easy Cheesy Potato Casserole Recipe

## A Cozy Kitchen Memory

I first made this casserole for a family reunion. My grandson, Leo, ate three helpings. He had a big cheesy grin on his face. I still laugh at that.

This dish is more than just food. It brings people together around the table. That is why it matters so much to me. What is your favorite dish to share with family?

## Let's Talk About the Topping

The corn flakes on top might seem funny. But trust me, they are the best part. They get all crispy and golden in the oven.

That crunch with the soft potatoes is just perfect. It adds a happy little surprise to every bite. \*Fun fact: Corn flakes were originally created as a healthy breakfast food!\* Do you like a crunchy or a soft topping on your casseroles?

## Why This Recipe Works

Using frozen hash browns is a smart trick. It saves you so much time. No peeling or chopping potatoes for hours.

This matters because it gets you to the good part faster. Sharing a warm meal with people you love. The simple steps build a wonderful, comforting dish. Have you ever used a shortcut that made cooking more fun?

## The Secret is in the Sauce

Making the sauce might feel new. But just go slow. Whisking the milk and broth in slowly is the key.

Doesn't that smell amazing when the onions and garlic cook? That smell means love and good food are coming. This creamy sauce is what makes the whole casserole feel like a hug.

## A Lesson from My Grandma

My grandma taught me to let food rest. Letting this casserole sit for a few minutes is important. It lets everything settle.

This small wait makes it easier to serve. It also makes the flavors even better. Good things come to those who wait, even in cooking. That is a lesson that matters in life, too.



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**Ingredients:**

<b>Ingredient</b>	<b>Amount</b>	<b>Notes</b>
Frozen cubed hash browns	32 ounces	thawed
Butter	1/4 cup (1/2 stick)	
Sharp cheddar cheese	2 cups	shredded
Sour cream	1 1/2 cups	
Butter	1/4 cup (1/2 stick)	melted
Onion	1/2 medium	chopped
Garlic	2 teaspoons	minced
Flour	1/4 cup	
Kosher salt	1 teaspoon	
Pepper	1/2 teaspoon	
Cayenne pepper	1/2 teaspoon	
Dried mustard	1/2 teaspoon	
Chicken broth	1/2 cup	room temperature
Milk	1/2 cup	room temperature
Butter	1/4 cup (1/2 stick)	
Corn flakes	3 cups	





## Easy Cheesy Potato Casserole Recipe

# My Cozy Cheesy Potato Casserole

This recipe is my go-to for chilly evenings. It fills the whole house with a wonderful smell. I think it's the perfect hug in a dish.

See also [Amazingly Easy Grilled Corn Recipe](#)

My grandson calls it “cheesy clouds with a crunchy hat.” I still laugh at that. It's so simple to put together. You just need a big bowl and a happy heart.

Let's get our hands busy. First, turn your oven on to 350°F. Grease your favorite 9×13 baking dish. I like to use the old blue one my sister gave me.

- Grab a big bowl for the potatoes. Put in the hash browns, butter, cheese, and sour cream. Mix it all up with your hands or a spoon. It will look like a cheesy, creamy mess. That's exactly what you want.
- Now, let's make the sauce. Melt butter in a pan on the stove. Add your chopped onion and cook it until it's soft. Doesn't that smell amazing? Then stir in the garlic for just a minute.
- Sprinkle in the flour and all those good spices. This includes the salt, pepper, and a little cayenne. (A hard-learned tip: go easy on the cayenne if you don't like spice!). Cook it for a minute to get rid of the flour taste.
- Slowly pour in the milk, whisking the whole time. Then do the same with the chicken broth. Watch the sauce get thick and creamy. It's like magic in a pan.
- Pour that beautiful sauce right into the potato bowl. Mix everything until it's all friendly. Now, pour it into your waiting baking dish. Spread it out nicely.

- Time for the crunchy hat! Melt some butter in a bowl. Toss the corn flakes in it until they're all shiny. I love the sound they make. Sprinkle them evenly over the top.
- Pop the dish in the oven. Bake it for about 45 minutes. You'll know it's done when it's bubbly and golden. Let it sit for a few minutes before you serve. What's your favorite cozy meal to share? Share below!

Cook Time: 40-50 minutes

Total Time: 1 hour

Yield: 12 servings

Category: Dinner

## Three Fun Twists to Try

This recipe is like a good friend. It's always happy to change things up. Here are some of my favorite ways to play with it.

- Breakfast Bake: Mix in some cooked, crumbled bacon or diced ham. It's perfect for a lazy Sunday morning.
- Veggie Delight: Stir in a cup of thawed, frozen peas and carrots. It adds a lovely little pop of color and sweetness.
- Spicy Southwest: Add a can of drained green chiles and swap the cheddar for pepper jack cheese. It gives it a nice warm kick.

See also [Classic Tomato Macaroni Recipe](#)

Which one would you try first? Comment below!

## Serving Your Masterpiece

This casserole is a star all on its own. But it also loves good company. I like to serve it with a simple green salad. The fresh crunch is a nice

contrast.

For a bigger meal, add some roasted chicken or pork chops. A spoonful of applesauce on the side is lovely, too. It reminds me of family suppers from long ago.

What should we drink with it? A cold glass of apple cider is just right. For the grown-ups, a crisp lager beer is a wonderful match. Which would you choose tonight?





## Easy Cheesy Potato Casserole Recipe

# Storing Your Cheesy Potato Casserole

Let's talk about keeping your casserole tasty for later. Cool it completely after baking. Then cover it tightly and put it in the fridge. It will be happy there for up to four days.

You can also freeze this dish for a future meal. I wrap my portion in foil and then put it in a freezer bag. I once forgot to label it and was so surprised weeks later. It was a nice surprise though.

To reheat, thaw it in the fridge overnight. Warm it in the oven until bubbly again. This keeps the topping nice and crisp. A ready meal in the freezer saves a busy day. It means a warm dinner is always close by.

**Have you ever tried storing it this way? Share below!**

# Easy Fixes for Common Casserole Troubles

Sometimes our food does not turn out as planned. Do not worry. Here are some simple fixes for common problems.

Is your sauce too thick? Just add a splash more milk. Is your casserole too watery? Make sure your hash browns are fully thawed. I remember when my potatoes were still icy. The whole dish was a bit soupy.

Is your topping not crispy? Spread it thin before baking. A soggy topping can make the whole dish feel sad. Getting it right makes you feel like a kitchen star. It builds your confidence for the next recipe.

See also [Garlic Cajun Smashed Potatoes Recipe](#)

**Which of these problems have you run into before?**

## **Your Casserole Questions Answered**

**Q:** Can I make this gluten-free?

**A:** Yes! Just use your favorite gluten-free flour blend.

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

**A:** Absolutely. Assemble it the day before and keep it chilled.

**Q:** What cheese can I swap for cheddar?

**A:** Gouda or Monterey Jack are both wonderful choices.

**Q:** Can I make a smaller batch?

**A:** Of course. Just cut all the ingredients in half.

**Q:** Any other fun toppings?

**A:** Crushed crackers or breadcrumbs work great too. Fun fact: The cornflake topping was my grandson's favorite part.

**Which tip will you try first?**

## **From My Kitchen to Yours**

I hope this recipe brings warmth to your table. It is a dish made for sharing with loved ones. I love seeing your kitchen creations.

It makes my day to see your family enjoying a meal. Please show me your beautiful casserole dishes.

**Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!



—Elowen Thorn.

*You need to try !*

# Easy Cheesy Potato Casserole Recipe

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## Easy Cheesy Potato Casserole Recipe





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# **Cheesy Potato Casserole**

Author: Elowen Thorn



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Difficulty: **Beginner**



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Prep time: **20 minutes**



## Easy Cheesy Potato Casserole Recipe | 22

Cook time: **45 minutes**

Total time: **1 hour 5 minutes**





## Easy Cheesy Potato Casserole Recipe | 24

Servings: **12 minutes**



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Calories:**296 kcal**

Best Season: **Summer**

## **Description**

A comforting and easy-to-make casserole featuring creamy potatoes, a

rich, cheesy sauce, and a buttery corn flake topping.

## Ingredients

### Potatoes

- ☐ 32 ounces frozen cubed hash browns, thawed
- ☐ 1/4 cup (1/2 stick) butter
- ☐ 2 cups sharp cheddar cheese, shredded
- ☐ 1 1/2 cups sour cream

### Sauce

- ☐ 1/4 cup (1/2 stick) butter, melted
- ☐ 1/2 medium onion, chopped
- ☐ 2 teaspoons garlic, minced
- ☐ 1/4 cup flour
- ☐ 1 teaspoon kosher salt
- ☐ 1/2 teaspoon pepper
- ☐ 1/2 teaspoon cayenne pepper
- ☐ 1/2 teaspoon dried mustard
- ☐ 1/2 cup chicken broth, room temperature
- ☐ 1/2 cup milk, room temperature

### Topping

- ☐ 1/4 cup (1/2 stick) butter
- ☐ 3 cups corn flakes

## Instructions

1. Preheat oven to 350°F. Spray a 9×13-inch baking dish with nonstick spray.
2. Potatoes: In a large bowl, combine the potatoes, butter, shredded cheese, and sour cream. Mix well and set aside.
3. Sauce: In a medium skillet over medium heat, melt butter.
4. Add onion and cook until translucent (3-5 minutes). Add the garlic and cook for one more minute.
5. Add flour, salt, pepper, cayenne pepper, and dry mustard. Cook another minute.
6. Slowly add milk, whisking until smooth.
7. Slowly add chicken broth, whisking until thickened.
8. Pour the sauce into the potato mixture. Mix well.
9. Topping: In a large, microwave-safe bowl, melt butter.
10. Add corn flakes. Toss to coat.
11. Assembly: Pour the sauce and potato mixture into the prepared baking dish.
12. Top dish with the butter and corn flakes topping.
13. Bake 40-50 minutes, or until golden brown and bubbly.
14. Remove from oven. Let it rest a few minutes before serving.

## Notes

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