

Hash Brown Casserole with Bacon, Onions, and Cheese

Serves 6 (serving size: about 1 cup)

Ingredients:

6 bacon slices
1 c. onion, chopped
2 garlic cloves, minced
1 32-oz. package frozen Southern-style hash brown potatoes
1 c (4-oz.) shredded cheddar cheese, divided
½ c. chopped green onions
½ c. fat-free sour cream
½ tsp. salt
¼ tsp. freshly ground black pepper
1 (10.75-oz.) can condensed cream of onion soup, undiluted
Cooking spray

Directions:

1. Cook bacon in a large nonstick skillet over medium heat until crisp. Remove bacon from pan, and crumble. Discard drippings in pan. Add onion and garlic to pan; cook for 5 minutes or until tender, stirring frequently. Stir in the potatoes; cover and cook for 15 minutes, stirring occasionally.
2. Combine crumbled bacon, ¼ cup cheese, green onions, sour cream, salt, pepper, and soup in a large bowl. Add potato mixture; toss gently to combine. Spoon mixture into an 11 x 7-inch baking dish coated with cooking spray. Sprinkle with remaining ¾ cup cheese. Cover with foil coated with cooking spray. Refrigerate 8 hours or overnight.
3. Preheat oven to 350°F.
4. Remove casserole from refrigerator; let stand at room temperature 15 minutes. Bake casserole, covered, at 350° for 30 minutes. Uncover and bake an additional 30 minutes or until bubbly around edges and cheese begins to brown.