

# Crockpot Cheese Potatoes

Tiefenthaler Quality Meats  
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## Ingredients

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- 1 package** Shredded Hash Browns, frozen
- ¼ cup** butter
- 1 can** Cream of Chicken Soup
- 12 ounces** sour cream
- ½ can** milk
- ½ cup** green onion, chopped
- 2 cups** cheddar cheese, shredded
- Topping**
  - 1 cup** corn flakes, crushed
  - 2 tablespoons** butter, melted

## Method

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In a mixing bowl, mix together soup, sour cream, milk and green onions.

Layer in crockpot:

1/2 of the package of frozen hash browns

1/2 of the soup mix above

1/2 of the shredded cheese

Repeat

Crush corn flakes and sprinkle on top. Melt 2 T. butter and drizzle over crushed flakes.

Cook on low 8 to 10 hours.

Shelly Tiefenthaler's Cooking Tip:

I like to use a crock pot liner for this for easy clean up. When the cheesy potatoes are gone then you just remove the liner and clean up is breeze. We sell the liners at the store if anyone needs one.

If I am needing to cook for a large group I just double or triple the recipe and cook the cheesy potatoes in an electric roaster. A roaster pan liner works like a dream for clean and we have those for sale also in our store. Who wants to spend time doing dishes on a Holiday?

When I am cooking main dishes that have to be timed just right like prime rib, smoked turkey or seasoned pork loin roast I always make this for my side dish of potatoes. I start them in the morning and by the time your main meal is ready at supper time these cheesy potatoes are bubbling in the crockpot and ready to go.

**Source: Tiefenthaler Quality Meats (6 servings)**

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