Cheesy Potatoes

We’re firm believers that Cheesy Potatoes are for every occasion. Smooth and creamy, our recipe is sure to please a crowd. Use NESCO’s 6 or 18 Qt. Roaster Oven to soften potatoes and cheese into a mouthwatering bake. Don’t be surprised if your family asks for seconds.

Your Key Ingredient:

NESCO 6 or 18 Qt. Roaster Oven

Grocery Ingredients:

3 lbs hash brown shredded potatoes, frozen
24 oz light sour cream
2 10 3/4 oz cans Cream of Chicken Soup
2 lbs mild Cheddar Cheese, shredded
1/2 cup onions, diced
1/4 cup red and green peppers, diced

Instructions:

1. Mix potatoes, sour cream, soup, cheese, onions, and peppers.
2. Cook slowly at 200° F for 1½ hours. If using thawed hash browns, cut cooking time down. Serves 10 to 12

This recipe from Becky Sayers of Edison, Ohio, can be prepared in a **6 Qt. NESCO® Roaster Oven** or double for large groups and use the **18 Qt. NESCO® Roaster Oven.**