

Hash Brown Bake

READY IN



70 min.

SERVINGS



24

CALORIES



160 kcal

SIDE DISH

Ingredients

- 3 tablespoons butter melted
- 2 teaspoons chives minced
- 16 ounces cream cheese softened
- 0.3 cup breadcrumbs dry
- 4 eggs
- 64 ounces hash browns frozen cubed
- 0.3 cup parmesan cheese grated
- 0.5 teaspoon pepper
- 1.3 teaspoons salt

7 cups water

Equipment

bowl

oven

dutch oven

Directions

In a Dutch oven, bring water and potatoes to a boil. Reduce heat; cover and simmer until potatoes are tender, about 12 minutes.

Drain.

Place potatoes in a bowl; beat on low until mashed.

Add cream cheese, eggs, chives, salt and pepper; mix well.

Divide potato mixture between two greased 2-qt. baking dishes.

Combine bread crumbs, Parmesan cheese and butter; sprinkle over potatoes. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking.

Bake, uncovered, at 350° for 50-60 minutes or until top is browned and potatoes are heated through.

Nutrition Facts



PROTEIN 10.1% **FAT 52.03%** **CARBS 37.87%**

Properties

Glycemic Index:7.71, Glycemic Load:4.11, Inflammation Score:-3, Nutrition Score:4.5434782582781%

Flavonoids

Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg

Nutrients (% of daily need)

Calories: 160.13kcal (8.01%), Fat: 9.44g (14.52%), Saturated Fat: 5.25g (32.79%), Carbohydrates: 15.46g (5.15%), Net Carbohydrates: 14.34g (5.21%), Sugar: 0.81g (0.9%), Cholesterol: 51.04mg (17.01%), Sodium: 248.69mg (10.81%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.12g (8.25%), Phosphorus: 79.27mg (7.93%), Vitamin C: 6.25mg (7.57%), Potassium: 255.89mg (7.31%), Vitamin A: 350.02IU (7%), Selenium: 4.77µg (6.82%), Vitamin B3: 1.36mg (6.79%), Manganese: 0.13mg (6.58%), Vitamin B1: 0.09mg (6.13%), Vitamin B2: 0.1mg (5.67%), Iron: 0.96mg (5.31%), Copper: 0.1mg (4.93%), Vitamin B5: 0.48mg (4.77%), Vitamin B6: 0.09mg (4.57%), Fiber: 1.12g (4.49%), Calcium: 44.09mg (4.41%), Magnesium: 12.58mg (3.14%), Zinc: 0.42mg (2.79%), Folate: 9.58µg (2.4%), Vitamin B12: 0.13µg (2.13%), Vitamin E: 0.29mg (1.91%), Vitamin D: 0.15µg (1.01%)