



Hash Brown-Cheese Bake

 Gluten Free

READY IN



45 min.

SERVINGS



8

CALORIES



229 kcal

SIDE DISH

Ingredients

- 10.8 ounce cream of celery soup fat free 98% canned
- 20 ounce hash browns shredded refrigerated
- 2 ounces parmesan cheese shredded
- 2 ounce pimientos diced drained
- 4 ounces sharp cheddar cheese shredded divided
- 8 ounce cup heavy whipping cream sour

Equipment

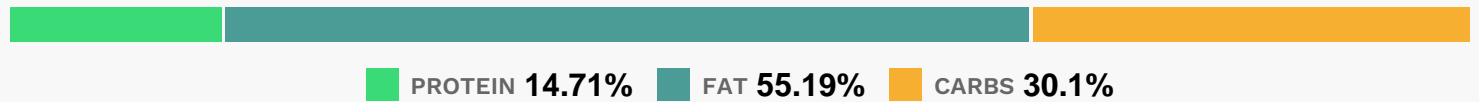
- oven

baking pan

Directions

- Combine first 5 ingredients and 1/2 cup shredded Cheddar cheese; spoon mixture into a lightly greased 13- x 9-inch baking dish.
- Bake at 350 for 40 minutes.
- Sprinkle with remaining 1/2 cup Cheddar cheese, and bake 5 more minutes.
- For Hash Brown-Ham-Cheese
- Bake, stir in 2 cups chopped cooked ham.

Nutrition Facts



Properties

Glycemic Index:16.25, Glycemic Load:3.87, Inflammation Score:-5, Nutrition Score:8.1695651826651%

Nutrients (% of daily need)

Calories: 229.28kcal (11.46%), Fat: 14.31g (22.02%), Saturated Fat: 7.29g (45.59%), Carbohydrates: 17.57g (5.86%), Net Carbohydrates: 16.18g (5.88%), Sugar: 1.82g (2.02%), Cholesterol: 39.91mg (13.3%), Sodium: 428.4mg (18.63%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.59g (17.17%), Calcium: 232.54mg (23.25%), Phosphorus: 181.88mg (18.19%), Vitamin C: 13.51mg (16.38%), Vitamin A: 669.6IU (13.39%), Selenium: 7.57µg (10.81%), Vitamin B2: 0.16mg (9.62%), Manganese: 0.19mg (9.61%), Potassium: 305.87mg (8.74%), Vitamin K: 8.16µg (7.77%), Vitamin B5: 0.77mg (7.66%), Vitamin B3: 1.39mg (6.93%), Zinc: 1.02mg (6.8%), Copper: 0.13mg (6.48%), Iron: 1.13mg (6.29%), Vitamin B1: 0.09mg (6.1%), Vitamin B6: 0.11mg (5.6%), Fiber: 1.38g (5.54%), Vitamin E: 0.82mg (5.46%), Vitamin B12: 0.31µg (5.17%), Magnesium: 19.98mg (4.99%), Folate: 9.27µg (2.32%)