

Ham and Potato Bake

▼ 8 servings

If you'd like a spicier dish, increase red pepper sauce to 1/2 teaspoon.

Prep: 10 min

Chill: 24 hr

Bake: 1 hr

1 Serving: Calories 190
(Calories from Fat 70);
Fat 6g (Saturated 4g);
Cholesterol 125mg;
Sodium 660mg;
Carbohydrate 20g
(Dietary Fiber 1g);
Protein 11g

- 1 package (1 pound 4 ounces) refrigerated shredded hash brown potatoes
- 1 cup chopped fully cooked ham
- 1 cup seasoned croutons
- 1 can (11 ounces) condensed Cheddar cheese soup
- 4 eggs
- 1/2 cup milk
- 1/4 teaspoon red pepper sauce

1. Grease rectangular baking dish, 11 x 7 x 1 1/2 inches. Spread potatoes in baking dish. Sprinkle with ham and croutons.
2. Beat soup, eggs, milk and pepper sauce until blended. Pour over ingredients in baking dish. See *To Store* and *To Cook* below.

TO STORE

Refrigerator: Cover unbaked mixture tightly and refrigerate at least 4 hours but no longer than 24 hours.

TO COOK FROM REFRIGERATOR

Oven: About 1 1/4 hours before serving, heat oven to 350°. Bake uncovered 50 to 60 minutes or until top is light brown and center is set.

