

HASHBROWN POTATO CASSEROLE

Serves 8

Vegetable spray
4 cups hashbrowns (fresh, not frozen)
1 teaspoon Season All season salt
1/2 cup fajita seasoning
1/2 cup Swiss cheese, shredded
1 cup Parmesan cheese, shredded
2 eggs, beaten
1 cup onion, chopped
2 tablespoons black olives, chopped
1 (10-3/4 oz.) can broccoli and cheese soup
3 tablespoons light sour cream

- Preheat oven to 400° F. Spray a 9-1/2" (deep dish) glass pie dish with vegetable spray. Set aside.

- Combine hashbrowns, season salt, fajita seasoning, Swiss cheese, Parmesan cheese, eggs, onion, black olives, broccoli and cheese soup and sour cream. Mix well.

- Spoon mixture into pie dish.

- Bake for 45 minutes or until golden brown.

Nutritional Analysis per serving: calories 221, protein 10 g, carbohydrates 18 g, fat 12 g (4 g saturated), cholesterol 65 mg, sodium 565 mg, calcium 262 mg.

CUT ALONG
THIS LINE

FOLD ALONG
THIS LINE

COPYRIGHT © 2003 GEORGIA EGG COMMISSION



CUT ALONG
THIS LINE