

# Tennessee Pride Hash Brown Casserole

Yield: 12 Servings

*This is the original recipe from the Tennessee Pride Website*

- 2 Pounds Ground Sausage
- 2 Cups Shredded Cheddar Cheese
- 1 Can Cream Of Chicken Soup
- 1 Cup Sour Cream
- 1 8oz Container Of French Onion Dip
- 1 Cup Chopped Onions
- 1/4 Cup Each Green And Red Bell
- Pepper
- 1 30oz Package Frozen Hash Brown
- Potatoes, Thawed

In a skillet, cook the sausage until browned. Drain well. In a large mixing bowl, combine the cheese, chicken soup, sour cream, French onion dip, chopped onion, bell peppers, salt and pepper. Fold in thawed hash brown potatoes. Mix well. Spread 1/2 of the hash brown mixture over bottom of a 9 X 13-inch greased baking dish. Spread 1/2 of the browned sausage over hash browns. Repeat layering second 1/2 of hash brown mixture. Top with remaining sausage. Bake at 350°F for about one hour or until casserole is golden brown.