

# Tennessee Pride Hash Brown Casserole (Petrey Modifications)

Yield: 12 Servings

*This is a modified version of the original recipe from the Tennessee Pride Website*

- 2 Pounds Ground Sausage
- 2 Cups Shredded Cheddar Cheese
- 1 Can Cream Of Chicken Soup
- 1 16oz Container Of French Onion  
-Dip
- 3 Tablespoons Dehydrated Chopped
- Onions
- 1 7oz Can Of Shopped Green Chilies
- 1 32oz Pkg Frzn Southern Style  
-Hash Browns, 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.