

HASHBROWN HAMBURGER CHEESE CASSEROLE

Yield: 4

Ingredients:

- *2 tsp olive oil*
- *1 onion, chopped*
- *1 bell pepper chopper*
- *1 pound lean ground beef*
- *2 Tbsp tomato sauce*
- *1/2 cup beef broth*
- *salt and pepper to taste*
- *1/2 cups cooked corn kernels*
- *4 cups of refrigerated hash brown potatoes*
- *2 cup shredded cheddar cheese*



Steps:

1. Heat oven to 375 degrees.
2. Coat a 9×9 baking pan with cooking spray.
3. In a frying pan, cook onion, bell pepper in olive oil over medium high heat until translucent.
4. Add in ground beef and cook until browned. If there is a lot of fat from the ground beef, pour it off at this time..
5. Add in tomato sauce, broth, salt and pepper and corn.
6. Cook for 5 minutes.
7. Spread mixture in bottom of 9×9 baking pan.
8. Spread hash brown potatoes and cheddar cheese on top
9. Bake 45 minutes or until hash browns are golden brown.