

Lori's Cheesy Potatoes

2 cups Velveeta, cubed into pieces

½ cup (1 stick) butter

1 tsp salt

1 (8oz) sour cream

1 can cream of chicken soup

1 cup of milk

1 bag of Lynden Farms hash browns (I get them at No Frills, Hy-Vee or Bag N Save)

Preheat oven to 350 degrees. Melt Velveeta, butter, salt, sour cream, milk, and soup in a glass 9x13 pan. Stir occasionally. Then add in hash browns and stir together to evenly distribute the cheese mixture. Bake for another 30 minutes to 45 minutes until done.

Topping optional:

2 cups cornflakes, crushed

¼ cup of butter, melted.

Crush cornflakes in a plastic ziplock bag, and add butter. Toss them together. Add to potatoes towards the end of baking (20 to 15 minutes).

Recipe courtesy of Lori Bayne, MACC's Customer Master Product Owner