Hash Brown Casserole

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 pound mild country sausage roll cooking spray
cups shredded Cheddar cheese, divided
can (10-3/4 ounce) condensed cream of chicken soup
cups sour cream
cup onion, chopped
cup red or green bell pepper, chopped
tup red or green bell pepper,
chopped
t easpoon salt
8 teaspoon ground black pepper
package (30 ounce) frozen shredded hash brown potatoes Preheat the oven to 350 degrees.

Spray a 13x9-inch baking dish with cooking spray.

Heat a large skillet over medium-high heat. Add the sausage. Cook for 6 to 7 minutes until crumbled and browned, stirring occasionally. Remove the sausage from the pan. Drain well.

In a large bowl, stir together 1-1/2 cups of the cheese, soup, sour cream, sausage, onion, bell pepper, salt and pepper. Fold in the hash brown potatoes until well combined. Spread the hash brown mixture over the bottom of the prepared baking dish.

Bake for 50 minutes.

Top with the remaining 1/2 cup of cheese.

Bake another 10 minutes or until the casserole is golden brown. Let stand for 5 minutes.

Per Serving (excluding unknown items): 2190 Calories; 186g Fat (75.7% calories from fat); 79g Protein; 55g Carbohydrate; 3g Dietary Fiber; 461mg Cholesterol; 4158mg Sodium. Exchanges: 1 1/2 Grain(Starch); 8 Lean Meat; 2 1/2 Vegetable; 1 1/2 Non-Fat Milk; 32 1/2 Fat.

Side Dishes

Dar Canvina Nutritianal Analysis

% Calories from Carbohydrates:	9.9%
% Calories from Protein:	14.4%
Total Fat (g):	186g
Saturated Fat (g):	112g
Monounsaturated Fat (g):	56g
Polyunsaturated Fat (g):	9g
Cholesterol (mg):	461mg
Carbohydrate (g):	55g
Dietary Fiber (g):	3g
Protein (g):	79g
Sodium (mg):	4158mg
Potassium (mg):	1314mg
Calcium (mg):	2270mg
lron (mg):	3mg
Zinc (mg):	10mg
Vitamin C (mg):	14mg
Vitamin A (i.u.):	7147IU
Vitamin A (r.e.):	1922RE

Thiamin B1 (mg): Riboflavin B2 (mg): Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal):	.3mg 1.7mg 124mcg 2mg 0mg 0
Food Exchanges	
Grain (Starch):	1 1/2
Lean Meat:	8
Vegetable:	2 1/2
Fruit:	0
Non-Fat Milk:	1 1/2
Fat:	32 1/2
Other Carbohydrates:	0

Nutrition Facts

Amount Per Serving	
Calories 2190	Calories from Fat: 1658
	% Daily Values*
Total Fat 186g	287%
Saturated Fat 112g	559%
Cholesterol 461mg	154%
Sodium 4158mg	173%
Total Carbohydrates 55g	18%
Dietary Fiber 3g	14%
Protein 79g	
Vitamin A	143%
Vitamin C	24%
Calcium	227%
Iron	19%

* Percent Daily Values are based on a 2000 calorie diet.