

Ingredients

Hash Brown Base — 1× (8 servings)

- 1 (30-ounce) bag frozen shredded hash browns, thawed
- 1 (10.5-ounce) can condensed cream of chicken soup
- 1 cup sour cream
- 2 cups shredded sharp cheddar cheese
- ½ medium yellow onion, finely diced
- ½ cup whole milk
- 4 tablespoons unsalted butter, melted
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- ½ teaspoon garlic powder

Optional topping:

- ½ cup shredded cheddar cheese
- 2 tablespoons melted butter

2× Recipe — 16 servings

- 60 ounces frozen shredded hash browns, thawed
- 2 (10.5-ounce) cans condensed cream of chicken soup
- 2 cups sour cream
- 4 cups shredded sharp cheddar cheese
- 1 medium yellow onion, finely diced
- 1 cup whole milk
- 8 tablespoons unsalted butter, melted
- 2 teaspoons kosher salt
- 1 teaspoon black pepper
- 1 teaspoon garlic powder

Optional topping:

- 1 cup shredded cheddar cheese
- 4 tablespoons melted butter

3× Recipe — 24 servings

- 90 ounces frozen shredded hash browns, thawed
- 3 (10.5-ounce) cans condensed cream of chicken soup
- 3 cups sour cream
- 6 cups shredded sharp cheddar cheese

- 1½ medium yellow onions, finely diced
- 1½ cups whole milk
- 12 tablespoons unsalted butter, melted
- 1 tablespoon kosher salt
- 1½ teaspoons black pepper
- 1½ teaspoons garlic powder

Optional topping:

- 1½ cups shredded cheddar cheese
- 6 tablespoons melted butter

Kitchen Equipment

- 9×13-inch baking dish — for baking the casserole
- Large mixing bowl — for combining the hash browns, soup, sour cream, cheese, and seasonings
- Medium bowl — for mixing the creamy sauce, if preferred
- Measuring cups — for measuring dry and liquid ingredients
- Measuring spoons — for salt, pepper, and garlic powder
- Wooden spoon or silicone spatula — for mixing everything together
- Chef's knife — for finely chopping the onion
- Cutting board — for preparing the onion
- Small microwave-safe bowl or saucepan — for melting the butter
- Oven mitts — for safely handling the hot baking dish
- Serving spoon or spatula — for scooping and serving the casserole

Nutrition Information

Per serving:

- Calories: ~430 kcal
- Total Fat: ~27 g
- Saturated Fat: ~14 g
- Cholesterol: ~55 mg
- Sodium: ~850 mg
- Total Carbohydrates: ~36 g
- Dietary Fiber: ~3 g
- Total Sugars: ~3 g
- Protein: ~12 g

How to Make Cracker Barrel Hash Brown Casserole

Pre work

- Preheat your oven to 350°F (175°C).
 - Finely dice the yellow onion and set it aside.
 - If your hash browns are still frozen, thaw them completely and drain away any excess moisture.
1. Melt the butter.
In a small microwave-safe saucepan, melt the 4 tablespoons of unsalted butter. Set aside a little of the melted butter to butter the top.
 2. Make the creamy mixture.
In a large mixing bowl, combine the cream of chicken soup, sour cream, whole milk, melted butter, kosher salt, black pepper, and garlic powder. Stir until smooth and well combined.
 3. Add the cheese and onion.
Stir in the 2 cups of shredded sharp cheddar cheese and diced onion until evenly distributed throughout the creamy mixture.
 4. Add the hash browns.
Add the thawed shredded hash browns to the bowl. Gently fold everything together until the potatoes are evenly coated with the creamy cheese mixture.
 5. Lightly grease a 9×13-inch baking dish with butter or nonstick cooking spray.
 6. Transfer to the baking dish.
Spread the hash brown mixture evenly into the prepared 9×13-inch baking dish. Smooth the top with a spatula.
 7. Add the topping.
To keep the casserole closest to Cracker Barrel, sprinkle the ½ cup shredded cheddar cheese evenly over the top. Drizzle the 2 tablespoons melted butter over the cheese.
 8. Bake the casserole.
Place the dish in the preheated oven and bake for 45–50 minutes, or until the casserole is hot and bubbling around the edges and the top is lightly golden.
 9. Let it rest.
Remove the casserole from the oven and let it rest for 5–10 minutes before serving. This gives the creamy filling a chance to settle and makes it easier to scoop.

Why It's Better Than Cracker Barrel

I've tried quite a few recipes for this cheesy casserole, and this copycat cracker barrel hashbrown recipe is the one that comes closest to recreating that classic Cracker Barrel taste at home. You don't need a long ingredient list or complicated cooking techniques. Because you're making it yourself, you can put your own spin on it. A little extra cheddar here, a little more browning there, and suddenly you have a casserole that feels like it was made just for your table.

Pro Tips for the Best Hash Brown Casserole

- Thaw the hash browns completely: I always thaw hash browns first and gently squeeze out any excess moisture if needed. Frozen potatoes can release extra moisture as they bake, which may leave the casserole watery.
- Shred your own cheese: Freshly shredded cheddar melts more smoothly than many pre-shredded cheeses, often containing anti-caking agents,
- Don't skip the sour cream: It adds richness and a slight tang that balances the creamy soup and buttery potatoes.
- Spread the casserole evenly: Use a spatula to level the mixture in the baking dish so the edges and center cook at about the same rate.
- Don't overload the casserole: If you're doubling or tripling the recipe, use appropriately sized baking dishes rather than putting a very deep layer into one dish. A thinner, even layer will bake more consistently.
- Want a browner top? Sprinkle a little extra cheddar over the casserole during the final few minutes of baking. Keep an eye on it so the cheese doesn't over-brown.

Ingredient Swaps

The classic version is hard to beat, but there are a few easy ways to change what I tried in my kitchen to this hash brown casserole.

If you're out of cream of chicken soup, use cream of cheddar soup instead. It keeps the casserole creamy as it is while adding another layer of cheesy flavor.

Colby can be used in place of sharp cheddar cheese. It ends up with a softer, milder flavor.

You can also make the casserole more filling by adding cooked chicken, ham, or ground beef.

For vegetables, steamed broccoli, peas, or frozen vegetables are easy additions.

Also on a few instances I skip the traditional cheese topping and use crushed cornflakes tossed with melted butter instead.

How to Store Hash Brown Casserole

Have leftovers? Let the casserole cool to room temperature before storing. Cover the baking dish tightly with plastic wrap or aluminum foil or transfer it to an airtight container.

You can store it in the refrigerator for up to 3–4 days. When you're ready to enjoy it again, reheat only the portion you need for the best texture.

One thing must be noted: If the casserole has been sitting out at room temperature for more than 2 hours, it's best to discard it rather than refrigerate it for later.

How to Reheat Hash Brown Casserole

For the best results, reheat hash brown casserole in a 350°F (175°C) oven for about 15–20 minutes. loosely covered with foil, until heated through.

I remove the foil during the last few minutes. It makes the cheesy top crisp up again. For a quick single serving, microwave it for 1–2 minutes, then continue in 30-second intervals until hot.

What to Serve With Hash Brown Casserole

This is the kind of side dish that belongs next to a comforting home-cooked meal. Serve it with meatloaf, roast beef, grilled chicken, or green beans for dinner, or put it on the breakfast table with eggs, bacon, sausage, and biscuits. It's hearty enough for a family meal but easy enough to bring along to a potluck.

Frequently Asked Questions

Should I cover hash brown casserole when baking?

I leave this casserole **uncovered** while it bakes. That way, the cheese on top has room to melt and turn lightly golden instead of staying soft under a layer of foil.

What happens if I don't thaw the hash browns?

The casserole may take longer to heat through, and the extra moisture from the frozen potatoes can affect the texture. For the creamiest result, thaw and drain them before mixing.

Can I assemble hash brown casserole ahead of time?

Definitely. This is a great make-ahead casserole for busy mornings and gatherings. Prepare it in the baking dish, cover it, and keep it refrigerated until you're ready to bake.

Is hash brown casserole freezer-friendly?

Yes. If you have more than you can eat in a few days, freezing is a convenient option. Cool the casserole completely and divide it into portions before freezing.

Can I change the cheese?

Sure. Sharp cheddar is my choice for a stronger cheese flavor, while Colby gives the casserole a gentler, creamier taste.