



# Shredded Potato Casserole' font\_container='tag:h1|text\_align:center|color:%23252525' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:400%20regular%3A400%3Anormal']

Yield: 60-7 oz Servings' font\_container='tag:h3|text\_align:center' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:400%20regular%3A400%3Anormal']

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Ingredients:' font\_container='tag:h3|text\_align:left|color:%23252525' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:700%20bold%20regular%3A700%3Anormal']

- 8 lbs 80/20 ground beef, cooked and drained of excess fat
- 10 lbs [Reser's® Shredded Potatoes](#) (71117.14433)
- 8 cups yellow onions, chopped
- 12 cups Cheddar cheese, shredded
- 3 quarts cream of chicken soup
- 2 quarts sour cream
- Kosher salt and black pepper to taste

Directions:' font\_container='tag:h3|text\_align:left|color:%23252525' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:700%20bold%20regular%3A700%3Anormal']

1. Preheat oven to 350°F.



2. Stir together Reser's Shredded Potatoes, cooked beef, onions, and cheese in a large mixing bowl.
3. Whisk together soup and remaining ingredients in separate bowl until blended. Pour over potato mixture, stirring until uniform.
4. Spoon potato mixture into a two prepared 2".
5. Bake uncovered for 1 hour and 15 minutes or until browned.
6. Cut into uniform rectangles and serve.