

Shredded Potato Casserole' font_container='t ag:h1|text_align:center|color:%23252525' googl e_fonts='font_family:Montserrat%3Aregular%2 Citalic%2C700%2C700italic|font_style:400%20 regular%3A400%3Anormal']

Yield: 60-7 oz Servings' font_container='tag:h3|text_align:center' google_fonts='font_family:M ontserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anor mal']

Ingredients:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%2 Oregular%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_f amily: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.