



# CRACK POTATO

SERIOUSLY ADDICTIVE COMFORT FOOD

**SERVES 12** as a side

## YOU'LL NEED

20 defrosted hashbrowns (1.2kg)

2 tbsp melted butter

1 x 400ml Campbells condensed  
cream of chicken soup

340g sour cream

1/2 cup milk

1/2 cup chopped shallots

3 cups grated cheddar cheese

5 cups cornflakes crushed

3 tsp ground white pepper  
salt

- 1** Preheat oven to 190/200 C
- 2** Grease a (L)34cm x (W)25cm x (H)4cm baking dish with the melted butter.
- 3** Using your hands, take two hash browns at a time and crush together to shred apart the potato strands.
- 4** In a separate bowl, mix soup, sour cream, milk, shallots, half of the cheese and salt & pepper. Pour this mixture over the hash browns and mix well.
- 5** Spread the mixture around the baking dish evenly using a spatula.
- 6** Sprinkle the remaining cheese over the top followed by the crushed cornflakes.
- 7** Bake for 1 hour. After an hour, if the top hasn't browned to your liking, pop it under the grill to quickly brown the top.

Let stand for at least 5-10 minutes before cutting into servings.