

Hashbrown Bake

When we say its cheesy believe us IT IS! This hashbrown bake is packed with broccoli and a potato cheese sauce. Its low in fat and super satisfying for any meal of the day, even breakfast!

Prep:
15 minutes

Cook:
40 minutes

Ready In:
1 hour

Servings:
4



Ingredients

1 bag (5 cups) frozen hashbrowns
4 cups chopped broccoli

Cheese Sauce

2 small potatoes (i use red potatoes),
chopped
1/4 yellow or red onion, chopped
2 cloves garlic
1 medium carrot, chopped
2 tbsp miso
juice 1/2 lemon
1/4 tsp salt
1/4 tsp smoked paprika
1/4 tsp cayenne (optional)
1 tsp paprika
1 tsp garlic powder
1 tsp onion powder
1/2 cup nutritional yeast
2 cups water

Instructions

- 1** For the cheese sauce - In a saucepan bring 2 cups of water to a boil and add in your potatoes, carrot, onion and garlic. Reduce heat to a simmer, cover and cook 10 minutes or until soft. You can also throw these ingredients into your instant pot on sealed, high pressure for 10 minutes and release it when its done. Add your cooked veggies and water slowly (use the cooking water) into a high speed blender. Then add in the rest of your ingredients. Blend on high for 1 minute. (Only add in the cooking water slowly until you get the desired consistency, no extra water.
- 2** Preheat oven to 400 degrees and grab a 9x9 baking pan I like to put everything in a bowl first, add half the potato cheese sauce and stir it together. Then add the mix into the baking pan and top with the rest of the cheese.
- 3** Cook uncovered for 40 minutes in the oven. You can also broil this at the end to get the top nice and caramelized.