Potato and Ham Bake

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Adapted from Kim at www.agirlandherphone.net

Serves 6

Blue - 4

Purple - 2

Green - 4

- 1 pound frozen cubed hashbrowns, thawed
- 1 can cream of chicken soup or one serving of my homemade see below
- 1/2 cup fat free sour cream (if you use light it adds 1 point)
- 1/2 cup plain, non fat Greek yogurt
- 8 slices Canadian bacon, diced
- 1/8 cup onion, minced fine
- 4 oz Cabot 75% reduced fat cheese, shredded
- 1. If using homemade soup $\operatorname{mix} \operatorname{make} 1$ recipe worth of soup
- 2. In a medium bowl, mix soup, yogurt and sour cream
- 3. Stir in hashbrowns, onions, Canadian bacon and most of the cheese.
- 4. Pour into a 9×9 baking dish that has been sprayed with non stick spray. Top with the remaining cheese.

- 5. Bake at 350 for 30 minutes or until heated through and the cheese has melted.
- 6. Cut into 6 servings
- 7. Here is the recipe I use for Cream of Chicken Soup https://joanspointedplate.com/cream-of-whatever-soup-mix