

HAPPY TO MAKE,
GLAD TO TAKE



BAKE-AND-TAKE DISHERS THAT GET APPLAUSE

No need to pull out the good dishes and linens this year—someone else is hosting the big dinner! Instead, put the effort toward a tasty dish that will leave people asking, “Who made this?”



TIP

This versatile dish is great with many types of meats you may already have in your fridge. Try using chopped turkey or chicken instead of ham.

YEP, THAT'S MINE

Prep Time - 10 min | Bake Time - 40 min | Makes 8 servings

HAM & SWISS HASH BROWN BAKE

- 1 bag (16 oz.) or 4 1/2 cups frozen, shredded hash brown potatoes
- 2 cups (about 8 oz.) cooked ham, cut into 1/2-inch pieces
- 1 can (12 fl. oz.) **CARNATION® Evaporated Milk**
- 1 can (10 oz.) condensed reduced-sodium cream of mushroom soup
- 1 tablespoon Dijon or yellow mustard
- 1/2 to 1 teaspoon ground black pepper
- 1 pkg. (10 oz.) frozen spinach, thawed and squeezed of moisture
- 1 cup (4 oz.) shredded Swiss cheese

PREHEAT oven to 400° F. Grease 2 1/2- to 3-quart casserole dish.

COMBINE potatoes, ham, evaporated milk, soup, mustard and pepper in large bowl. Pour *half* of potato mixture into prepared baking dish. Sprinkle with spinach and top with *remaining* potato mixture. Sprinkle with cheese.

BAKE for 40 to 45 minutes or until heated through and lightly browned. Cool for 10 minutes before serving.

