

CopyCat Bob Evans Au Gratin Potatoes

Ingredients

1 (20 ounce) package Hash Brown Potatoes
1 tablespoon flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
 $\frac{1}{4}$ teaspoon onion powder
2 cups shredded Cheddar cheese, divided
2 tablespoons shredded Parmesan cheese
1 cup milk
2 tablespoons butter or margarine, melted

Directions

Preheat oven to 350 degrees F. Grease 9×9 inch baking pan.

Blend together flour, salt, pepper and onion powder. Set aside.

In a large bowl combine hash brown potatoes and dry seasoning mixture, mix together. Place half of potato mixture into baking pan. Top with 1 cup of cheddar cheese. Place other half of potato mixture on top and top with 1 cup of cheddar cheese and parmesan cheese. Pour milk and melted butter or margarine over mixture.

Bake for 45-50 minutes or until top is golden brown.