

# 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.