



CONVIVIVUM
URBAN FARMSTEAD

Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 30-35 minutes or until it is 165 degrees in the center.

It can also be portioned out cold and then reheated in the microwave as individual portions. **DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.**

Ham, Potato, and Green Bean Casserole

INGREDIENTS

4 cups shredded hashbrowns
3 cups green beans
1 ½ - 2 cups diced ham
1 cup diced onion

Sauce:

¼ cup + 2 Tbsp. flour
6 T. butter
3 C. whole milk
1 tsp. salt
½ tsp. pepper
½ tsp. onion powder
½ tsp. garlic powder
1 ½ cups shredded cheddar cheese

INSTRUCTIONS

1. Preheat the oven to 375 degrees F. Spray a 9x13 casserole pan.
2. Mix the ham, hashbrowns, onions and green beans in the casserole pan.
3. In a small saucepan, melt the butter over medium heat. When melted, whisk in the flour and seasonings (garlic powder, onion powder, salt, and pepper). Add the milk. Stir constantly until the sauce thickens. Add the cheese. Stir until it is melted.
4. Add sauce to the casserole dish. Stir all together.
5. Bake, uncovered, for 30-35 minutes.
6. Remove from the oven and let cool for a couple of minutes before enjoying!

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