

# Aged White Cheddar Cauliflower & Bacon Hashbrowns

TOTAL TIME  
**40 min**

**FIBRE** Source of  
Fibre

**(K)** Source of  
Potassium



A savoury twist on classic hashbrowns, these Aged White Cheddar Cauliflower & Bacon Hashbrowns combine crispy bacon, sharp cheddar, sautéed onions, and cauliflower for a flavourful, cheesy, and slightly healthier dish. Perfectly crispy on the outside and tender inside!

**MADE WITH**



Verve® Aged White Cheddar and  
Cauliflower Bisque  
CASE CODE 28975

## Ingredients

2.5 kg	Hash Brown Potatoes, frozen, shredded
435 g	White Cheddar cheese, shredded
1 pouch (1.81 kg)	Verve® Aged White Cheddar and Cauliflower Bisque
150 g	Onion, medium dice
454 g	Bacon, cooked, diced
5.6 g	Black Pepper, course ground

## Directions

- 1 Preheat oven to 220°C (425°F)
- 2 In a large bowl add all ingredients, mix well until everything is fully combined.
- 3 Transfer mixture to a greased full hotel pan. Gently even out the potato mixture. Bake for 1 hour until browned and reached a minimum temp of 190°F.
- 4 Remove and allow to rest for 10 minutes.
- 5 To serve cut into 24 even portions (about ½ cup each)

*Serving suggestion:* fried or poached egg, sliced green onion, diced tomatoes, cracked pepper, breakfast salsa, cut fruit