

Hashbrown Cheesy Bacon Stackers

The following recipe and photography is courtesy of Lauren Schulte. To see more of her bites and meals, visit her Instagram [@TheBiteSizePantry](#).

Ingredients

- 1 package of frozen hashbrowns
- 2 cups Heinen's Fondue Cheese Blend
- 4 slices of bacon

Instructions

1. Preheat oven to 425°F.
2. Line a baking sheet with tin foil and place the frozen hashbrowns on the baking sheet. Bake for 14 minutes, turning once halfway through.
3. While your hashbrowns are baking, cook bacon to your desired consistency. I like to cook mine in a nonstick skillet on the stovetop until crispy.
4. Remove the hashbrowns from the oven and place a ¼ cup of Heinen's Fondue Cheese Blend on one hashbrown and then place another hashbrown on top. Top the stack with more cheese and bacon crumbles. If you want you can also layer a bacon slice in between the hashbrown and cheese stacker instead of crumbled on top.
5. Repeat step 4 until all remaining hashbrowns are stacked. This should yield approximately 5 two-layer stackers.
6. Place stackers back in the warm oven for about 4 minutes until the cheese melts.

Note: You can turn off your oven after the hashbrowns are initially done baking. It should still be warm when you place them back in to allow the cheese to melt.

