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## Idaho® Spuds™ Hashbrown Chili Dip

Makes 6 to 8 servings

### Ingredients:

1 carton Idaho® Spuds™ Hashbrown Potatoes  
8 oz cream cheese, softened  
14 oz can chili  
1 cup corn kernels, drained  
10 oz can southwest style diced tomatoes, drained  
¼ cup green onions, sliced  
2 cups cheddar cheese, shredded  
Cooking spray  
Tortilla chips  
Flour tortillas (optional)  
Hot sauce (optional)

### Instructions:

Preheat oven to 400 F. Add hot water to one carton of Idaho® Spuds™ Hashbrown Potatoes. Let stand for 12 minutes and drain excess water.

Spread softened cream cheese on the bottom of a 2 quart or 9 x 9-inch casserole dish. Layer chili, corn, tomatoes and green onion over cream cheese.

In a separate large bowl, combine prepared hashbrown potatoes and cheese. Spread hashbrown mixture over top of casserole. Spray top of potatoes generously with cooking spray.

Bake until bubbly and golden brown, about 20 minutes. Serve with tortilla chips or warmed tortillas.

**Tip:** Add hot sauce if desired.

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**

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