



Cheesy Ham and Potato Casserole

This recipe is sort of like a hash converted into a dinner casserole. The frozen, boneless ham steaks are fairly easy to break into pieces. However, if you can't get them into pieces, just lay them on top of the potato cubes in the pot. Some cured meats (like the ham here) can contain glutens in their preservatives and can be subject to cross-contamination at processing facilities, particularly if they've been processed at a facility that also makes sausages with a wheat additive or filler. Use only certified gluten-free ham, if that is a concern.

Course Breakfast, Dinner, Main Course
Cuisine Modern
Difficulty Easy
Browse Category Meat
Duration 15-30 min
Cooking Technique Multicooker, Pressure Cook, Sauté
Main Ingredient Ham Steaks, Hashbrowns

Servings	Prep Time	Cook Time	Passive Time
4 SERVINGS	2 MINUTES	15 MINUTES	5 MINUTES

Ingredients

- 1 cup chicken or beef broth
- 2 lbs frozen unseasoned hash brown cubes
- 2 frozen thin boneless ham steaks 8-ounces each
- 1 1/2 tsp stemmed and minced sage leaves or 1/2 tsp dried sage
- 1 tsp stemmed thyme leaves or 1/2 tsp dried thyme
- 1 tsp onion powder
- 1/4 tsp cayenne optional
- 2 cups Shredded Swiss or Cheddar cheese (8 ounces)

Instructions

1. Press the button SAUTÉ. Set it for MEDIUM, NORMAL, or CUSTOM 300°F and set the time for **5 minutes**.

2. Pour the broth into an Instant Pot and heat it until wisps of steam rise off the liquid. (It can even come to a very low simmer— but not too much because you'll lose the liquid necessary for the pressure.)

3. Make an even layer of half the hash brown cubes in the pot. Turn off the SAUTÉ function. Break the ham steaks into thirds and set them on top of the potatoes. Make an even layer of the remaining potato cubes on the ham. Sprinkle the sage, thyme, onion powder, and cayenne (if using) evenly over the potatoes. Lock the lid onto the pot.
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4. **Option 1** *Max Pressure Cooker*

Press Pressure cook on Max pressure for **3 minutes** with the Keep Warm setting off.

5. **Option 2** *All Pressure Cookers*

Press Meat/Stew or Pressure cook (Manual) on High pressure for **4 minutes** with the Keep Warm setting off. The vent must be closed.

6. Use the **quick-release method** to bring the pot's pressure back to normal. Unlatch the lid and open the cooker. Sprinkle the cheese evenly over the top of the dish. Set the lid askew over the pot and set aside for 5 minutes to let the cheese melt before serving by the big spoonful.

Recipe Notes

Beyond

- For an 8-quart Instant Pot, you must increase all the ingredients by 50 percent.
- The casserole is a great breakfast, too! Top each serving with a poached egg.
- While we like this one when it's straightforward with Swiss or Cheddar on top, you can use any shredded cheese— or a blend— that you like.
- If you want more heat in the dish, pass hot red pepper sauce at the table.