

# Ham and Potato Gratins



PREPARATION TIME  
15 minutes



COOKING TIME  
40 minutes



PERFECT PARTNER  
tossed green salad



## SHOPPING LIST

- cream of celery soup
- sour cream • peas
- Cheddar cheese
- hash brown potatoes • ham

## ON HAND

- bread crumbs



Buy cubed ham from a grocery-store salad bar to save effort and money. The chopping work is already done and the per-pound price is frequently lower than the ham at the deli counter.

# Ham and Potato Gratins

## INGREDIENTS

- 1 (10-ounce) can cream of celery soup
- 1 cup sour cream
- 1 (10-ounce) package frozen green peas
- 2 cups shredded Cheddar cheese, divided
- 1 (20-ounce) package frozen loose-pack hash brown potatoes
- 2 cups chopped ham
- 1/2 cup bread crumbs

SERVES **4**

**COOKIN'**  
*Express*

• To keep ingredients from sticking to the casseroles, spray each one with nonstick cooking spray and dust with fine bread crumbs before filling with the potato mixture. This makes for “easy eating” and fast cleanup!

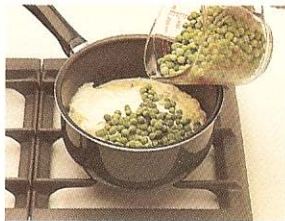
## Make Ahead

Shred the Cheddar cheese and chop the ham several hours ahead of time. Place in resealable plastic bags and refrigerate until ready to use.

## ♦ VARIATION

*For a great smoky flavor; use smoked Polish sausage instead of the ham.*

- 1** Preheat oven to 350°F. Combine soup, sour cream and peas in a large saucepan. Cook over medium heat until heated through, about 5 minutes.



- 2** Add 1 1/2 cups Cheddar to the saucepan. Stir until melted. Add potatoes and ham; mix well. Spoon into prepared casseroles or ramekins.

- 3** Bake casseroles for 30 minutes or until bubbly. Mix remaining Cheddar and bread crumbs in a small bowl.



- 4** Sprinkle Cheddar mixture over top of each casserole. Bake 10 minutes longer or until golden brown.