

# Cheddar-Potato Casserole



PREPARATION TIME  
25 minutes



COOKING TIME  
25 minutes



PERFECT PARTNER  
pork roast



Top the potatoes with whatever cheese you have on hand—mozzarella, Monterey Jack or Swiss cheese would be just as tasty as the Cheddar in this versatile potato recipe.

## SHOPPING LIST

- cream cheese • sour cream
- fresh chives • Cheddar cheese
- potatoes • tomato

## ON HAND

- pepper • onion salt
- garlic salt

## INGREDIENTS

- 4 large baking potatoes, peeled
- 1 1/2 ounces cream cheese, softened
- 1/2 cup sour cream
- 1/2 teaspoon onion salt
- 1/2 teaspoon garlic salt
- 1/4 teaspoon pepper
- 1/2 cup shredded Cheddar cheese
- 1 small tomato, thinly sliced
- 2 tablespoons chopped fresh chives

SERVES 6

## COOKIN' *Express*

• Save time! Prepare instant mashed potatoes—enough for 6 servings—according to package directions. Proceed with casserole as recipe directs beginning with step 2.

• For easier cutting, hold the tomato stem side up and slice it vertically. This will also help retain the tomato's shape.

## Make Ahead

Prepare the potato mixture and spoon into a baking dish. Cover and refrigerate for up to 3 days. Add Cheddar; proceed as recipe directs in step 3.

## ♦ VARIATION

Replace the sour cream with 1/2 cup French onion dip for even more onion flavor.

**1** Coarsely chop the potatoes. Place in a medium saucepan; add enough water to cover. Cook over medium-high heat until tender, about 15 minutes. Drain and mash in saucepan.



**2** Preheat oven to 350°F. Add cream cheese and sour cream to saucepan. Whip potatoes with a wire whisk until well mixed. Mix in onion salt, garlic salt and pepper.

**3** Spoon potato mixture into a baking dish. Sprinkle with Cheddar. Bake for 20 minutes.



**4** Arrange tomato slices on top of casserole; sprinkle with chives. Bake for 5 minutes longer.