

Golden Crumb Potato Bake



PREPARATION TIME
30 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
pork chops



Save money and make your own soft bread crumbs by using 2- or 3-day-old bread crusts. Remove crusts and process in a food processor for about 10 to 15 seconds.

SHOPPING LIST

- potatoes • mushrooms
- Cheddar cheese • sour cream
- salad dressing • fresh parsley
- bacon bits

ON HAND

- garlic • butter • bread crumbs

INGREDIENTS

- 6 medium new potatoes
- 1 clove garlic
- 3 cups sliced fresh mushrooms
- 4 tablespoons melted butter, divided
- 2 cups shredded Cheddar cheese
- 1/2 cup sour cream
- 1/2 cup ranch salad dressing
- 1/4 cup bacon bits
- 1/4 cup chopped fresh parsley or 4 teaspoons dried parsley
- 1 cup soft bread crumbs

SERVES 6

COOK'N
Xpress

- In order to reduce cooking time, pierce potatoes with a fork and microwave them in step 1 instead of boiling. Cook on HIGH for about 15 minutes or until potatoes are tender.

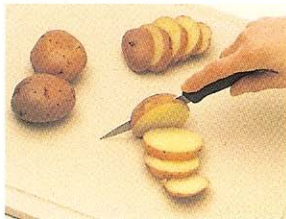
Make Ahead

Boil the potatoes and prepare the sauce in step 2 up to 4 hours ahead.

VARIATION

Crumbled blue cheese instead of Cheddar will spice up the flavor of this delicious side dish.

- 1** Preheat oven to 350°F. Boil potatoes and garlic in a large saucepan until tender, about 20 minutes; drain. Discard garlic. Cut potatoes into slices.



- 2** Sauté mushrooms in 2 tablespoons butter in a large skillet over medium-high heat until tender, about 5 minutes. Mix Cheddar, sour cream, salad dressing, bacon bits and parsley in a bowl.

- 3** Grease a 9 x 13-inch baking dish. Layer potatoes and mushrooms in prepared dish.



- 4** Layer Cheddar mixture on top. Sprinkle with bread crumbs. Drizzle with remaining butter. Bake for 30 minutes or until lightly browned.