

Hacienda Potatoes



PREPARATION TIME
25 minutes



COOKING TIME
35 minutes



PERFECT PARTNER
grilled steak



**MONEY.
Cook's
SAVER.**

Since you can't buy less than a whole bunch of cilantro, you'll want to keep the extra fresh for another dish. To do this, place the bunch upright in a glass of water, cover with a plastic bag and refrigerate.

SHOPPING LIST

- half-and-half • cumin • chiles
- hot pepper sauce • potatoes
- Monterey Jack cheese
- cilantro • tomato

ON HAND

- onion

INGREDIENTS

- 1 cup half-and-half
- 3 drops of hot pepper sauce
- 1/4 teaspoon cumin
- 4 large russet potatoes
- 1 1/2 cups shredded Monterey Jack cheese with jalapeños, divided
- 1 (4-ounce) can chopped green chiles, drained
- 1/2 cup thinly sliced onion
- 1 small tomato, thinly sliced
- 1 tablespoon minced cilantro or 1 teaspoon dried parsley

SERVES **6**

COOKIN' *Express*

• You don't have to slice the potatoes by hand. Use a food processor with a shredder attachment to coarsely grate the potatoes. Reduce baking time slightly.

Make Ahead

Prepare this recipe through step 2 up to 4 hours ahead. Refrigerate until needed.

♦ VARIATION

To reduce calorie count in this recipe, replace the half-and-half with canned evaporated milk.

1 Preheat oven to 375°F. Mix half-and-half, hot pepper sauce and cumin. Peel potatoes and cut into thin slices or julienne shreds.



2 Reserve 3 tablespoons cheese. Alternate layers of potatoes, chiles, onion, half-and-half mixture and cheese in a lightly greased casserole. Cover with foil.

3 Bake for 30 minutes or until potatoes are tender. Remove foil. Arrange tomato slices over the top. Sprinkle with reserved cheese.



4 Bake for 5 minutes longer. Preheat broiler. Broil for 2 minutes or until cheese is golden brown and bubbly. Sprinkle with cilantro.