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GERMAN POTATO SALAD CASSEROLE

SERVES: 4 SERVINGS | **PREP & COOK TIME:** 35
MINUTES

INGREDIENTS

- 1 pound ground beef (90% lean) or ground turkey
- 1 cup chopped onion
- 2 cloves garlic, minced
- 1 teaspoon dried thyme leaves, crumbled
- 1/2 teaspoon salt, optional
- 1/2 teaspoon pepper
- 1 can (15 ounces) READ German Potato Salad
- 1 can (14.5 ounces) diced tomatoes, well drained
- 1-1/2 cups shredded Swiss cheese, divided

INSTRUCTIONS

1. Preheat oven to 350F.
2. Cook ground beef, onion, garlic and thyme in a large nonstick skillet over medium heat 8 to 10 minutes or until beef is no longer pink; drain. (Beef should be left in large crumbles.) Season with salt, if desired, and pepper.

3. Stir in potato salad and tomatoes. Cook over medium heat until liquid is reduced and thickened, about 7 minutes, stirring occasionally. Stir in 1 cup cheese and spoon mixture into an ungreased 11-1/2 x 8 x 2-inch (2-quart) baking dish. Sprinkle remaining cheese on top and bake, uncovered, in preheated oven for 15 minutes or until bubbly. Remove from the oven and let stand 5 minutes before serving

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