



READ[®]

SHORTCUT POTATO CHEESE CASSEROLE

SERVES: 6-8 SERVINGS | **PREP & COOK TIME:** 55 MINUTES

INGREDIENTS

- 1 tablespoon unsalted butter
 - 1 tablespoon all-purpose flour
 - 1 cup whole milk
 - 1/4 teaspoon kosher salt
 - 1/4 teaspoon garlic powder
 - 1/4 cup (1/2 ounce) finely grated Parmesan
 - 1-1/2 cups (6 ounces) shredded sharp Cheddar cheese, divided
 - 1/4 teaspoon dried thyme leaves (or 1/2 teaspoon fresh)
 - 1/4 teaspoon dried parsley (or 1/2 teaspoon chopped fresh)
 - 3 cans (15 ounces each) READ German Potato Salad
 - 3 tablespoons panko breadcrumbs
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INSTRUCTIONS

1. Heat oven to 375° F.
2. In a medium saucepan over medium heat, melt butter and flour together. Whisk in milk, salt and garlic powder and increase heat to medium-high. Bring to a

simmer, stirring constantly. When milk thickens after about 2 minutes, stir in Parmesan and 1 cup of the sharp Cheddar.

3. Remove from heat and stir until cheese is melted and mixture is smooth. Stir in thyme and parsley. Gently stir in the cans of READ German Potato Salad.
 4. Transfer mixture to a 2-1/2 to 3-quart baking dish. Arrange some potato slices in rows of shingles on top if desired.
 5. Bake casserole until heated through and bubbling, 25 to 30 minutes. Heat broiler to high.
 6. Top casserole with remaining 1/2 cup of shredded sharp Cheddar and the breadcrumbs. Place under the broiler and cook until top is dark golden, and breadcrumbs are getting crisp, 1 to 2 minutes.
 7. Serve hot, topped with extra herbs if desired.
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