

Potato Casserole

School Operator Recipe

School District: Shawnee Public Schools
Operator: Kitchen Manager Karma Honeycutt



Ingredients	Servings 8		Directions
	Weight	Measure	
Potatoes, whole fresh	3-4 lbs		<ol style="list-style-type: none"> 1. Peel potatoes 2. Slice potatoes in 1" slices 3. Boil potatoes until done 4. Place potatoes in baking dish 5. Place diced ham and diced onions over potatoes 6. In sauce pan, heat soup, milk, sour cream, and half the cheese until smooth and creamy 7. Pour mixture over potatoes 8. Top with rice cereal 9. Bake in oven @ 350°F for 45 minutes, or until cheese is golden brown
Green onions, diced		1 bunch	
Ham, cooked diced	1 lbs		
Cheddar cheese, shredded	2lbs		
Cream of chicken soup		1- 12oz can	
Milk, 2%		1/2 cup	
Sour Cream		8oz	
Rice Cereal		3 cups	

Operator Notes:

This dish was created with the idea that cheese and potatoes are among a student's favorite meal choice. The smooth creamy texture compliments the sliced potatoes.

Times

Prep Time: 30 min	Cook Time: 45 min	Ready Time: 1 hr 15 min
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