



Cheddar Scalloped Potatoes

8 servings

INGREDIENTS

Canned condensed
cream of chicken
soup or cream of
mushroom soup
Milk
Potatoes
Instant chopped
onion
Shredded Cheddar
cheese
Salt
Pepper
Parmesan cheese, if
you like

UTENSILS

Microwavable
2-quart casserole
with lid
Rubber scraper
Liquid measuring
cup
Cutting board
Sharp knife
Dry measuring cups
Measuring spoons
Long-handled
spoon
Potholders
Fork

1. Pour into the casserole

1 can (10 3/4 ounces) condensed
cream of chicken or cream of
mushroom soup

2. While stirring, add a little at a time,
until all the milk is added

3/4 cup milk

3. Scrub and cut into 1/8-inch slices (to
measure 4 cups)

About 4 medium potatoes

4. Stir the potato slices into the mixture
in the casserole along with

1 tablespoon instant chopped onion or 1
small onion, chopped

5. Add, stirring until well mixed,

1 cup shredded Cheddar cheese (4
ounces)
1/2 teaspoon salt
1/8 teaspoon pepper

6. Cover with the lid and microwave on
High (100%) 10 minutes. Using pothold-
ers, carefully remove the lid, lifting from
the side away from you, to let the steam
out. Stir. Re-cover and microwave 10 to
15 minutes longer or until the potatoes
are tender when poked with a fork. Using
potholders, remove the casserole from the
microwave. Carefully remove the lid, lift-
ing from the side away from you, to let
the steam out.

7. Stir. Sprinkle with Parmesan cheese.



Sara said, "In-
stead of cream of
chicken soup, I
used cream of
mushroom soup.
It was really,
really good!"
We liked Sara's

idea so much that we added cream of
mushroom soup.

Betty Crocker's
Boys and Girls
Microwave Cookbook,
1992