

# From Scratch Cheesy Potatoes

HOMEMADE - CHEESY - DELICIOUS



FROM SCRATCH CHEESY POTATOES

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## INGREDIENTS

- 5-8 Large Potatoes\*
- 1 Onion Diced\*
- 1 Cup Green/Red Peppers Diced\*
- 2 Garlic Cloves Chopped\*
- 3 Tbsp Lard (butter/oil)\*
- 2 Tsp Salt
- 1 Tsp Pepper
- 4 Tablespoons Butter
- 1 Cup Milk
- ½ Cup Greek Yogurt \*
- 2 Cups Cheddar Cheese
- \*(divided by half)

## DIRECTIONS

1. Dice up potatoes and boil in water until just becoming fork tender (and drain)
2. In the meantime make the sauce- saute onions, garlic, and peppers
3. Sprinkle in spices
4. Next add butter, milk, and yogurt. Next add in the cheese until melted
5. Add in the cooked potatoes and mix
6. Cover with cheese and place in a preheated oven at 375 degrees F and bake for approx. 30minutes

**Options:** You can use Greek Yogurt or sour cream. Any cheese will do here, I tend to use Cheddar for everything. You can also broil for 5 minutes after the initial bake time to crisp up the cheese that's on top. My favorite way is to make the sauce in a cast iron pan, then put the potatoes in there and bake directly in there. Less pans and mess. Plus cast iron is just the way to go!



\*denotes a Homesteading Item

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