

Creamy Scalloped Potatoes



Ingredients:

- ¼ cup butter
- 1 small onion, finely chopped
- ¼ cup flour
- 1 can (14-½ oz) fat-free reduced sodium chicken broth
- 1 pkg. (8 oz) Kraft Shredded Italian 5 Cheese with Philadelphia Cream Cheese
- ¼ tsp. Black pepper
- 2 - ½ pounds red potatoes or regular potatoes, thinly sliced
- 2 tbsp. Grated parmesan cheese
- 1 green onion sliced

Directions:

1. Heat oven to 375 degrees F
2. Melt butter in a large nonstick pan on medium heat. Add onions, cook for 8 min. Or until tender, stirring frequently.
3. Blend in flour, cook and stir for 1 min. Gradually stir in broth; cook for 5 min. Or until thickened.
4. Add 1 cup shredded cheese and pepper; cook and stir for 1 min or until cheese is melted. Remove from heat.
5. Spray a 2 qt. Casserole with cooking spray.
6. Layer potatoes alternately with cheese sauce, ending with sauce.
7. Top with remaining shredded cheese and Parmesan; cover
8. Bake for 1-½ hours. Remove foil and bake for an additional 15 minutes.
9. Sprinkle with green onions.