

Skillet Scalloped Potatoes

12 Medium Potatoes
1 Large Onion
1 Tbsp. Butter
1 tsp. Salt
1/2 tsp. Pepper
1 1/2 - 2 Cups Heavy Cream
4 ounces Sliced Ham
2 1/2 Cups Shredded Cheese

1. Peel potatoes.
2. Cut onion and potatoes into thin slices.
3. Melt butter in a large skillet.
4. Add onions and potatoes and stir for 6-7 minutes.
5. Pour heavy cream over the potatoes and onions.
6. Bring everything to a low boil.
7. Place a lid on top and cook for another 6-7 minutes.
8. Preheat the oven to 350°.
9. While the potatoes are cooking, cut the ham into 1 inch pieces.
10. Once the timer goes off, take off the lid. Spread the ham over the potatoes. Gently push down into the mixture.
11. Sprinkle the shredded cheese over the top of the potatoes and onions and bake in a 350° oven for 20 minutes without the lid.