

Betty's Mashed Potato and Ham Casserole Recipe



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In this video, Betty demonstrates a twist on potato casseroles. Mashed potatoes are blended with cheddar cheese, sour cream, and green onions, and then tender chunk ham is added. After a drizzle of melted butter on top, the casserole is baked to perfection in the oven--just another way to make potatoes not boring!

Ingredients:

4 oz. pkg of instant mashed potatoes (I used Idahoan brand--It makes 2 cups.)

2 (generous) cups boiling water

3/4 cup shredded cheddar cheese

1/2 cup sour cream

1/2 cup chopped green onion tops

5 oz. can tender chunk ham (I used Hormel brand. Be sure to cut it into chunks, before adding it in.)

cooking oil spray

Make the instant mashed potatoes, adding the 2 generous cups of boiling water, according to package instructions. (You may substitute 2 cups of leftover mashed potatoes, if you have them.) Add in 3/4 cup shredded Cheddar cheese, 1/2 cup sour cream, 1/2 cup chopped green onion tops, and 5 oz. of tender chunk ham, cut into chunks. Add in any ham broth that may be in the can. Mix thoroughly, and then pour into a medium oven-proof baking dish that has been sprayed with cooking oil. Bake at 375 degrees for 25 minutes. Serve while hot. Your family will devour every bite of this!!!