

**Side Dish**

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# **Creamy Potato Bake**

Tom Mullen

**Servings: 6**

*For a slight flavor change, Cream of Chicken soup can be replaced with Cream of Mushroom or any other desired cream soup.*

- 6 medium potatoes, peeled and thinly sliced**
- 2 large tomatoes, thinly sliced**
- 2 large Vidalia or other sweet onions, thinly sliced**
- cooking spray**
- 1 teaspoon garlic salt, divided**
- 1/2 teaspoon black pepper , divided**
- 1 teaspoon celery seed, divided**
- 1 can (14 oz) cream of chicken soup, undilutes**

Preheat oven to 425 degrees.

Spray a 13x9-inch baking dish with cooking spray.

On the bottom of the baking dish, spread 1/2 of the potatoes in an even layer. Top with 1/2 of the onions and then 1/2 of the tomatoes.

Sprinkle the tomatoes with 1/2 teaspoon of the garlic salt, 1/4 teaspoon of the pepper and 1/2 teaspoon of the celery seed.

Repeat layers.

Spread the undiluted soup evenly on top of the casserole.

Bake, uncovered, for 60 minutes.

Can be garnished with parsley, if desired.,

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Per Serving (excluding unknown items): 127 Calories; 2g Fat (10.8% calories from fat); 4g Protein; 26g Carbohydrate; 3g Dietary Fiber; 2mg Cholesterol; 518mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Fat; 0 Other Carbohydrates.