

Side Dish

Easy Mashed Potato Casserole

Betty Crocker Best-Loved Casseroles

Servings: 8

Preparation Time: 15 minutes

Start to Finish Time: 45 minutes

2 teaspoons butter

16 medium (1 cup) green onions, sliced

1 medium (1 cup) yellow or orange bell pepper, chopped

1/4 cup butter

1 box (2 pouches) roasted garlic instant mashed potatoes

1 1/2 cups (6 oz) Cheddar cheese, shredded

tomato wedges, if desired

Preheat oven to 350 degrees.

Spray a 2-quart casserole with cooking spray.

In a 10-inch skillet, melt two tablespoons of butter over medium heat. Cook the onions and bell pepper for 1 minute, stirring occasionally. Remove from heat and set aside.

In a 2-quart saucepan, prepare the potatoes according to manufacturers directions. Stir in butter. Let stand about 1 minute or until liquid is absorbed. Beat with a fork until smooth.

Spoon 1 1/3 cups of the potatoes into the casserole dish. Top with 1/2 of the onion mixture and 3/4 cup of the cheese. Spoon another 1 1/3 cups of potatoes over the cheese, carefully spread to cover. Sprinkle evenly with the remaining onion mixture. Top with remaining potatoes, carefully spread to cover. Sprinkle with the remaining cheese.

Bake uncovered for about 30 minutes or until hot.

Garnish with tomato wedges.

Per Serving (excluding unknown items): 154 Calories; 14g Fat (78.7% calories from fat); 6g Protein; 2g Carbohydrate; 1g Dietary Fiber; 40mg Cholesterol; 205mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Vegetable; 2 1/2 Fat.