

Side Dishes

Potatoes Thomas

Tom Mullen - Port St Lucie, FL

Servings: 4

Preparation Time: 15 minutes

Bake Time: 1 hour

4 medium potatoes, peeled and thinly sliced
1 teaspoon seasoned salt, divided
1 teaspoon celery seed, divided
1/2 teaspoon rosemary, divided
1/2 teaspoon basil, divided
1 can (14.5 oz) diced tomatoes, divided
1/2 pound Velveeta cheese, sliced and divided
1/2 cup Monterey Jack cheese, grated

Preheat the oven to 350 degrees.

Spray an 8x8-inch casserole dish with nonstick cooking spray.

Place 1/3 of the sliced potatoes in an even layer on the bottom of the casserole dish.

Sprinkle the potatoes with 1/2 teaspoon of the seasoned salt, 1/2 teaspoon of the celery seed, 1/4 teaspoon of the rosemary and 1/4 teaspoon of the basil.

Spread 1/2 of the diced tomatoes over the potatoes.

Place 1/2 of the Velveeta slices across the top of the tomatoes.

Repeat the layers of potatoes, spices, tomatoes and cheese.

Layer the final 1/3 of the potatoes on top of the second Velveeta cheese layer.

Bake for 40 minutes.

Remove the casserole from the oven. Spread the Monterey Jack cheese on top of the casserole. Return to the oven.

Bake for an additional 15 to 20 minutes.

Serve hot.

Per Serving (excluding unknown items): 163 Calories; 5g Fat (25.4% calories from fat); 7g Protein; 25g Carbohydrate; 3g Dietary Fiber; 13mg Cholesterol; 430mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1/2 Fat; 0 Other Carbohydrates.