

**Pork**

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# **Au Gratin Potatoes and Ham**

Pillsbury Best One Dish Meals - February - 2011

**Servings: 7**

**Preparation Time: 20 minutes**

**Start to Finish Time: 7 hours 20 minutes**

**6 cups (6 medium) potatoes, sliced and peeled**

**1 medium (1/2 cup) onion, coarsely chopped**

**1 1/2 cups cooked ham, cubed**

**1 cup (4 oz) American cheese, shredded**

**1 can (10 3/4 oz) condensed fat-free cream of mushroom soup with 30% less sodium**

**1/2 cup milk**

**1/2 teaspoon dried thyme**

In a 3 1/2 to 4-quart slow cooker, layer one half of the potatoes, then 1/2 of the onion, then 1/2 of the ham and 1/2 of the cheese. Repeat the layers.

In a small bowl, mix the soup, milk and thyme. Pour mixture over the top of the contents in the slow cooker bowl.

Cover and cook on HIGH for 1 hour.

Reduce the heat to LOW.

Cover and cook for 6 to 8 hours longer or until potatoes are tender.

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Per Serving (excluding unknown items): 213 Calories; 9g Fat (37.0% calories from fat); 12g Protein; 22g Carbohydrate; 2g Dietary Fiber; 34mg Cholesterol; 627mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 Fat.