

**Pork**

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# Ham-Potato Bake

Better Homes and Gardens All-Time Favorite Casseroles

**Servings: 6**

**2 cans (16 oz) sliced potatoes (or 4 cups sliced, cooked potatoes), drained**

**2 medium (1 cup) carrots, shredded**

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

**1 can (10 3/4 oz) condensed cream of mushroom soup**

**1/2 cup (2 oz) sharp American cheese, shredded**

**1/4 cup milk**

**1 tablespoon instant minced onion**

**1/8 teaspoon pepper**

**3/4 cup soft bread crumbs**

**1/2 cup (2 oz) sharp American cheese, shredded**

**1 tablespoon butter or margarine, melted**

Preheat oven to 350 degrees.

Layer half the potatoes and half the carrots in a 2-quart casserole. Stir together cubed ham, condensed mushroom soup, the 1/2 cup shredded cheese, milk, instant minced onion and pepper. Pour half of the ham mixture over potatoes and carrots in casserole. Repeat layers.

Combine soft bread crumbs, the 1/2 cup shredded cheese and melted butter; sprinkle over casserole.

Bake, uncovered, until heated through, about 45 minutes. Garnish with parsley sprigs, if desired.

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Per Serving (excluding unknown items): 101 Calories; 6g Fat (55.7% calories from fat); 2g Protein; 9g Carbohydrate; 1g Dietary Fiber; 7mg Cholesterol; 475mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat.