



## Cheesy Potato

LUNCH

Servings: 4    Serving size:  $\frac{3}{4}$  cup  
Calories Per Serving: 240

Prep Time: 15 mins.    Cook Time: 30 mins  
Carbohydrates: 30g • Protein: 11g • Fat: 9g

### INGREDIENTS

- 3 pounds diced potatoes
- $\frac{1}{4}$  cup butter, melted
- 1 cup milk
- $\frac{1}{4}$  cup chopped scallion
- 2 cups cheddar cheese, (divided into two 1cup)

### METHOD

1. Preheat oven to 375°F and grease a 9x13 inch baking dish.
2. Place potatoes in a saucepan with cold water. Simmer for 12-14 minutes or until tender. Drain and allow to cool slightly.
3. Melt butter, add milk, and 1  $\frac{1}{2}$  cups cheese.
4. Toss in the potatoes and combine. Spread into a prepared baking dish.
5. Top with remaining cheese and bake for 28-30 minutes or until browned and bubbly.

