POTATOES ROMANOFF

Description

Simple casserole to make the night before for a family gathering.

Summary

Yield: 10
Prep Time: 1 hour
Category: Casseroles
Cuisine: American

Ingredients

- 6 large potatoes (russet work well)
- 1 bunch green onions, chopped
- 1 pt sour cream (reduced fat if preferred)
- 1 1/2 cups shredded cheddar cheese
- salt and pepper to taste
- paprika for garnish (not smoked) (optional)

Instructions

Boil potatoes in their skins until just fork tender, then shred into a large bowl either using a hand grater or food processor.

Stir in sour cream and green onions. Stir in one cup of cheese, salt and pepper.

Place in a 9" by 13" sprayed with Pam casserole. Top with the rest of the cheese and sprinkle lightly with paprika.

Cover and refrigerate several hours or overnight.

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Bake at 350 degrees 35-40 minutes until heated through and cheese is melted.

Notes

Good leftovers.