



Cheesy Scalloped Potatoes with Ham Hot Dish



Ingredients:

- 4 cups peeled and sliced potatoes
- 2 cups diced ham
- ½ onion, chopped
- 2 cups milk
- 1 cup frozen peas
- 3 tablespoons all-purpose flour
- 2 tablespoons butter
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- ⅛ teaspoon garlic powder
- ⅛ teaspoon onion powder
- 1 teaspoon dried parsley
- ¼ pound Cheddar cheese, diced
- 1 pinch paprika, or to taste

Method:

1. Preheat oven to 350F.
2. Layer half the potatoes, half the ham, and half the onion in a 2-quart baking dish; repeat the layers.
3. Heat milk, peas, flour, butter, salt, black pepper, garlic powder, and onion powder in a saucepan over medium heat, stirring constantly, until thickened, 7 to 10 minutes.
4. Stir Cheddar cheese into sauce until cheese is melted.
5. Pour sauce over potato and ham mixture; sprinkle with paprika.
6. Cover baking dish with aluminum foil.
7. Bake in the preheated oven until potatoes are tender, about 1 hour.
8. Remove foil and continue baking until lightly browned, about 15 minutes more.