



Mustard Potato Gratin

Yield: 15 each 7 oz servings

Ingredients:

- 5 lbs Reser's® Scalloped Potatoes (71117.56001)
- 1/3 cup Whole grain mustard
- 1 cup Green onions, thinly sliced, divided
- 11/2 cups Gruyere/Fontina cheese blend, divided

Directions:

- 1. Preheat oven to 400°F.
- 2. In a clean medium bowl, mix the mustard into Reser's Scalloped Potatoes, 1 cup of the shredded cheese blend, and $\frac{1}{2}$ cup sliced green onions.
- 3. Grease 200 1/2 pan with softened butter.
- 4. Fill the 200 1/2 pan evenly with the potato base.
- 5. Top the base with 1/2 cup shredded cheese blend.
- 6. Place into oven uncovered for 35-45 minutes or until golden brown on top and heated through.
- 7. Serve immediately or place into steamtable for service or event.
- 8. Garnish with sliced green onions.