



Roasted Poblano Scalloped Potatoes

Yield: 8 each 12 oz side dish servings

Ingredients:

- 5 lbs [Reser's® Scalloped Potatoes](#) (71117.56001)
- 1 cup Poblano peppers, roasted, peeled, seeded and diced
- ½ cup Queso Fresco
- ½ cup Queso Cotija
- ½ cup Green enchilada sauce
- 2 cups Pepperjack cheese, shredded

Directions:

1. Heat the bag of Reser's Scalloped Potatoes in a steamer for 10 minutes.
2. Open the bag into a medium-sized bowl and mix with diced Poblanos, Queso Fresco, Queso Cotija, and green enchilada sauce.
3. For a side dish, fill 12 oz into a gratin dish, top with 1 oz shredded pepperjack cheese, and bake at 400°F for 12-15 minutes until browned.
4. For catering, spray a 200-inch pan, fill with the scalloped potato base, top with 4 oz shredded pepperjack, and bake uncovered at 400°F for 20-22 minutes until browned.