

Smoky Ham and Gouda Potato Gratin

Yield: 13 each 7 oz servings (one 2-inch ½ pan)

Ingredients:

- 5 lbs Reser's® Scalloped Potatoes (71117.14571)
- 2 cup Ham, cut into ½-inch dice
- 1 tsp Thyme leaves, finely minced
- 2 cups Smoked Gouda cheese, shredded and divided in half

Directions:

1. Preheat oven to 375°F.
2. Prepare one 2" ½ hotel pan with pan spray.
3. Empty the entire bag of Reser's Scalloped Potatoes into a medium bowl.
4. Fold the ham, thyme, and 1 cup of the shredded smoked Gouda into the potatoes.
5. Scoop the ham and potato mixture into the pan and press into an even layer.
6. Top with the remaining cup of smoked Gouda.
7. Bake uncovered for 30-40 minutes until the cheese is golden brown and warmed through.
8. Keep warm and serve. Tray pairing with soft scrambled eggs or vegetable frittata.

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