



Cheesy Peas and Potato Casserole



Ingredients:

- 2 cups frozen peas, thawed
- 1 1/2 cups water
- 3 tablespoons butter
- 1 (1.5 oz.) package four-cheese sauce mix
- 1 cup milk
- 2 cups **Hungry Jack®** Mashed Potatoes, flakes
- 1/4 cup grated Parmesan and Romano cheese blend
- 1 cup (4 oz.) shredded sharp Cheddar cheese

Preparation Directions:

1. COOK peas as directed on package. Drain; keep warm.
2. COMBINE water, butter and sauce mix in medium saucepan. Bring to a boil. Boil 1 minute, stirring constantly. Add milk. Remove from heat.
3. ADD potato flakes; beat well with fork until potatoes are of desired consistency.*
4. LAYER half of potatoes in ungreased 9 x 5-inch (1 1/2-quart) baking dish or 1 1/2-quart microwave-safe casserole. Top with peas, Parmesan and Romano cheese blend and remaining half of potatoes. Sprinkle with Cheddar cheese.
5. MICROWAVE on HIGH 2 to 4 minutes or until cheese is melted.

TIP **For stiffer potatoes, stir in a few more flakes. For creamier potatoes, stir in a little more milk.*

Yield: 6 Servings