

# Duo Tater Bake

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**Servings: 20**

**Yield: 2 dishes, 10 servings each**

*4 pounds russet or Yukon Gold potatoes, peeled and cubed*

*3 pounds sweet potatoes, peeled and cubed*

*2 cartons (8 ounce ea) spreadable chive and onion cream cheese*

*1 cup sour cream*

*1/4 cup shredded Colby-Monterey Jack cheese*

*1/3 cup 2% milk*

*1/4 cup shredded Parmesan cheese*

*1/2 teaspoon salt*

*1/2 teaspoon pepper*

**TOPPING**

*1 cup shredded Colby-Monterey Jack cheese*

*1/2 cup chopped green onions*

*1/4 cup shredded Parmesan cheese*

**Preparation Time: 40 minutes**

**Bake Time: 20 minutes**

Preheat the oven to 350 degrees.

Place the russet potatoes in a Dutch oven and cover with water. Bring to a boil. Reduce the heat and cook until tender, 10 to 15 minutes.

Meanwhile, place the sweet potatoes in a large saucepan. Cover with water. Bring to a boil. Reduce the heat. Cook until the potatoes are tender, 10 to 15 minutes. Drain. Mash with half of the cream cheese and sour cream and all of the Colby cheese.

Drain the russet potatoes. Mash with the remaining cream cheese and sour cream. Stir in the milk, Parmesan cheese, salt and pepper.

Spread 2-2/3 cups of russet potato mixture into each of the two greased 11x7-inch baking dishes. Layer with four cups of the sweet potato mixture. Repeat the layers. Top with the remaining russet potato mixture.

Bake, uncovered, until heated through, about 15 minutes.

In a bowl, combine one cup of the shredded Colby-Monterey Jack cheese, the chopped green onions and 1/4 cup of shredded Parmesan cheese to make the topping. Sprinkle the topping over the casseroles.

Bake the casseroles until the cheese is melted, 2 to 3 minutes longer.

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Per Serving (excluding unknown items): 87 Calories; 3g Fat (32.4% calories from fat); 2g Protein; 13g Carbohydrate; 2g Dietary Fiber; 7mg Cholesterol; 102mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1/2 Fat.