
Nacho Potatoes

Mary Hudson - Hudsons Saginaw

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

5 large potatoes
1/4 teaspoon salt
1/4 teaspoon pepper
1/3 cup water
2 tablespoons butter or margarine, melted
1/2 cup chopped fresh mushrooms
1/2 cup chopped green onions
1/2 cup chopped green pepper
vegetable oil
2 ounces (1/2 cup) shredded Cheddar cheese
2 ounces (1/2 cup) shredded Monterey Jack cheese
sour cream (for garnish)
guacamole (for garnish)

Preheat the oven to 350 degrees.

Scrub the potatoes and slice. Arrange the potatoes in a shallow baking dish. Sprinkle with salt and pepper. Pour water and butter over the potatoes. Cover with foil.

Bake for 20 minutes.

In small skillet, saute' the mushrooms, onions and green pepper in a small amount of oil. Add the vegetables to the potatoes. Sprinkle the top of the casserole with the cheeses. Return the casserole to the oven.

Bake until the cheese is melted.

Garnish with sour cream and guacamole.

Side Dishes

Per Serving (excluding unknown items): 2475 Calories; 167g Fat (60.2% calories from fat); 126g Protein; 123g Carbohydrate; 12g Dietary Fiber; 500mg Cholesterol; 3430mg Sodium. Exchanges: 7 1/2 Grain(Starch); 16 Lean Meat; 1 1/2 Vegetable; 23 1/2 Fat.