Scalloped Potatoes and Apples

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Servings: 4

2 cups tart apple slices
1 tablespoon herb garlic butter
1/4 cup pre-diced red onions
1 package (20 oz) refrigerated homestyle sliced potatoes
2 cups reduced-fat milk
2 ounces white cheddar cheese, shredded

Preheat a large saute' pan on medium for 2 to 3 minutes.

Cut the apples into thin slices.

Place the butter in the pan then add the onions. Cook and stir for 3 to 4 minutes or until soft.

Stir in the apples, potatoes, and milk. Cover.

Cook and stir for 18 minutes or until the potatoes are tender.

Reduce the heat to low.

Sprinkle with the cheese and cover.

Cook for 4 to 5 minutes (do not stir) or until the cheese melts.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .