

## Side Dish

---

# Cheese-Potato Scallop

Better Homes and Gardens All-Time Favorite Casseroles

**Servings: 8**

**4 medium potatoes, peeled and thinly sliced**  
**1/2 cup onion, chopped**  
**1 can (4 oz) chopped mushrooms, drained**  
**1 can (11 oz) condensed Cheddar cheese soup**  
**1 can (8 oz) tomatoes, cut up**  
**1 cup herb-seasoned stuffing cubes**

Preheat oven to 350 degrees.

In a 10x6x2-inch baking dish, layer half of the potatoes, half of the onion and half of the mushrooms. Season with a little salt.

In a bowl, combine cheese soup and undrained tomatoes; pour half of the soup mixture over vegetables in baking dish. Repeat all layers, ending with soup.

Bake, covered, for 1 1/2 to 1 3/4 hours. Uncover; top with croutons.

Bake, uncovered, 5 minutes more.

Let stand 10 to 15 minutes.

---

Per Serving (excluding unknown items): 71 Calories; trace Fat (3.2% calories from fat); 2g Protein; 16g Carbohydrate; 2g Dietary Fiber; trace Cholesterol; 105mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Vegetable; 0 Fat.