Twice Baked Potato Casserole with Ham

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Servings: 4

3 cups ham, chopped 3/4 pound small potatoes, baked and chopped 2 cups leftover mashed potatoes

1 1/2 cups cheddar cheese, shredded and divided 3/4 cup light sour cream 3/4 cup heavy cream 1 teaspoon salt 1/4 teaspoon black pepper 1/4 teaspoon garlic powder Preparation Time: 10 minutes Cook Time: 30 minutes

Lightly grease a 2-1/2- to 3-quart or 9x13-inch baking dish.

Preheat the oven to 375 degrees.

In a large bowl, add the ham, chopped potatoes, mashed potatoes, 3/4 cup of cheddar cheese, onions, sour cream, heavy cream, salt, pepper and garlic powder. Stir well until combined. Transfer to the baking dish.

Sprinkle with the remaining 3/4 cup of cheese.

Bake for 30 minutes or until bubbly at the edges.

Let sit for 5 minutes before serving.

Per Serving (excluding unknown items): 593 Calories; 42g Fat (63.7% calories from fat); 32g Protein; 22g Carbohydrate; 1g Dietary Fiber; 167mg Cholesterol; 2163mg Sodium. Exchanges: 1 Grain(Starch); 4 Lean Meat; 0 Non-Fat Milk; 6 Fat; 0 Other Carbohydrates.