

Potato Spinach Bake©

Ingredients:

6–8 cups	water
1 Tbsp.	salt
2 tsp.	fajitas seasoning
1–1 lb. 12 oz. bag	Ore-Ida™ Potatoes O’Brian
1 cup	onions, sliced
2 Tbsp. fresh	garlic, minced

Method:

In a large pot, bring water, salt and fajitas seasoning to a boil. Add Potatoes O’Brian, onions and garlic and bring to a boil again. Drain immediately. Potatoes are not tender.

Spray a 2-quart casserole heavily with Pam™. Spread potato mixture in bottom of casserole.

Spinach—Ingredients:

1 cup	cream or half and half
1 cup	Kraft™ Italian 5 Cheese Mixture
1 tsp.	fajitas seasoning
1/2–1 tsp.	salt
1–12 oz. pkg.	Stouffer’s™ Spinach Soufflé, defrosted
1–9 oz. pkg.	Stouffer’s™ Cream Spinach, defrosted
1 cup sharp	cheddar cheese, shredded

Method:

In a mixing bowl blend all ingredients except the spinach soufflé, cream spinach and cheddar cheese. When blended, pour over potato mixture and fold together.

In a separate bowl, fold the two spinach ingredients together and spread over the potato/cheese mixture.

Preheat conventional oven to 375°, convection oven to 350°.

Bake casserole 30–40 minutes. Sprinkle cheese over the top and put back into the oven until the cheese is melted. Sprinkle fajitas seasoning on top for decoration.

Hint: Add ham for a main course meal.

