

Salmon Potato Casserole

A comforting creamy casserole of cheesy sliced potatoes and smoked salmon

Yield:

8 servings

Ingredients:

1 large onion or 2 medium onions, finely diced or thinly sliced

3 large potatoes (about 2 or 2.5 pounds), scrubbed and thinly sliced

1/2 cup heavy whipping cream

1 1/2 cups milk

1 teaspoon salt

1/2 teaspoon black pepper

3 cups (12 ounces) shredded cheddar cheese

8 ounces smoked salmon*

Instructions:

1. In a large mixing bowl, stir together the onions, potatoes, cream, milk, salt, and pepper.

2. In a 9×13-inch baking dish, spread a layer of potatoes/onions, using almost half of what is in the mixing bowl. (I use my hands to separate and spread.)

3. Sprinkle a cup of the cheese over the potatoes. Spread a layer of salmon across, and then the rest of the potatoes/onions. Sprinkle the remaining 2 cups of cheese on top, and pour or spoon the extra milk/cream from the mixing bowl over the cheese.

4. Cover dish with foil (lightly oil the underside of the foil

if it will be touching the cheese) and bake at 400 degrees for 60 minutes. Uncover the dish and bake at 350 degrees for about 30 minutes longer, until potatoes are tender. Serve hot and enjoy!



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This recipe is from Tammy's Recipes.