

HAM, CHEESE, AND POTATO CASSEROLE

5 medium-large potatoes (6 medium), 1/2-inch cubes
1 can evaporated milk
3 cups cooked smoked ham, cubed
1/4 cup butter
1/4 tsp. garlic powder or 2 cloves, minced (optional)
1/2 tsp. salt
1/4 tsp. black pepper
1 can cream of mushroom soup
1 tbsp. flour
4 tbsp. low sodium chicken broth
1 1/2 cups Cheddar or Monterrey Jack cheese, shredded

Combine potatoes, ham, butter, garlic, salt and pepper, and evaporated milk in a large saucepan. Add enough water to just cover ham and potatoes. Simmer over low heat until potatoes are fork tender.

Stir in flour, chicken broth and milk. Add 1 cup cheese, stirring until combined well.

In a large casserole or baking dish, spread mixture evenly and sprinkle remaining cheese over top.

Bake at 400°F until top is lightly browned and cheese is bubbly.