

Baked Potato Casserole

Ingredients:

3 Cups	Cubed Potatoes (Russet Preferable)
1/2	Onion
To taste	Seasoned Salt
To taste	Garlic Powder
1/2 Stick	Butter
6	Large Eggs
1 1/2 Cup	Heavy Cream
1/4 tsp	Black Pepper
1/2 Bunch	Green Onions
1 Cup	Diced Ham
1 Cup	Cheddar Cheese
1 Cup	Pepper Jack Cheese



Step One - the Potato

1. Toss the Cheese and Set Aside
2. Pre-Heat the Oven to 450°. While the oven is heating put butter into a Pyrex dish and melt it.
3. Cube potatoes and onions. Thoroughly dry the potatoes and onions with a towel.
4. Season the potatoes with garlic powder and seasoning salt.
5. Roast potatoes on Convection Roast setting for about 12-15 minutes.

Step Two - the Filling

6. Mix the eggs, green onions and the cream. Mix in the pepper.
7. Put the chopped ham onto the potatoes. Pour the egg mixture on top of the ham. Sprinkle the cheese on top of it all.
8. Bake the second round at 350° for 30 minutes.
9. This is great with sun dried tomato sour cream sauce.

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