

Potato & Mushroom Sour Cream Bake

Sour Cream Potato Bake

30 min to prepare; 1 hour to cook; serves 6-8

INGREDIENTS

2 pounds small Yukon Gold potatoes, peeled and cut in half lengthwise

8 oz cremini mushrooms, thinly sliced

1 1/2 cups mild cheddar cheese, grated

1/2 cup sour cream

1/4 cup chicken or vegetable broth

2 tablespoons olive oil

1 clove garlic, minced

Butter, for greasing dish

Kosher salt and freshly ground pepper, to taste

PREPARATION

Preheat oven to 400°F and liberally grease an 8×12-inch baking dish with butter. Set aside.

Place potatoes in a large pot and cover with cold salted water. Bring to a boil and let cook 8 minutes.

Meanwhile, in a large bowl, mix together sour cream, olive oil, garlic, 1/2 cup of the cheese, and season with salt and pepper. Drain potatoes and add them to this bowl, along with mushrooms. Toss to coat.

Pour potato mixture into prepared baking dish and drizzle with broth. Bake until potatoes are tender, 20-30 minutes. Sprinkle with remaining cheese, and bake until cheese is melted and golden brown, 10-15 more minutes. Let sit 5 minutes before serving. Enjoy!