

Ham and Crashed Potatoes Casserole

Serves: 8-10

Ingredients:

6 large baked potatoes (can be new or red skin)
1 bag of frozen chopped broccoli
1 Tablespoon onion flakes (or 1 large chopped onion)
2-3 pounds of ham, chunked
¼ cup parsley flakes
1 tesapoon black pepper
4 cups broccoli cheese soup
2 cups milk
1 cupo sour cream
1 bag shredded cheddar cheese

Preparation:

Bake/microwave the potatoes until tender. Place in a large casserole dish and “crash” them – use a fork to smash them into chunks to line the bottom of the casserole.

Layer the broccoli and top with the potatoes.
Dice the onion and sprinkle it as another layer.
Chunk the ham and make it the next layer.

In a large bowl, mix together the parsley flakes, pepper, soup, milk, sour cream and cheese. Mixture should be fairly soupy. If it is thick, add another cup of milk.

Pour the mixture over the casserole layers. Cover with aluminium foil and refrigerate.

Cooking:

If you make this for your own family: Cook at 350 degrees in the over for 45 minutes.

If you are making this for the Salvation Army: Do NOT cook this any further. We will cook it at the Miracle Kitchen that afternoon.

Thank you so much for helping us feed a lot of hungry people!!