

Scalloped Potatoes

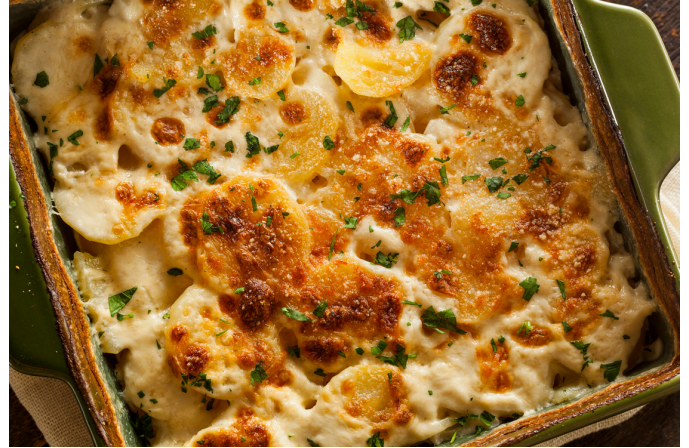
Serves: 6-8

Ingredients:

- 4-5 potatoes, peeled and sliced thinly
- 1 can cream of mushroom soup
- 2 to 2.5 cups shredded cheese (your choice)
- 1/2 tsp pepper
- 1/2 tsp salt

Optional seasoning:

- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp dried rosemary
- 1/2 tsp dried thyme



Directions

1. Preheat the oven to 375°F (190°C). Grease a baking dish.
2. In a bowl, whisk together the condensed mushroom soup and milk until smooth. Stir in salt, pepper, *garlic powder*, *onion powder*, *rosemary*, and *thyme*.
3. Layer sliced potatoes evenly in the baking dish. Pour about 1/4 of the soup mixture over the potatoes and spread evenly. Sprinkle about 1/2 cup of shredded cheese on top. Repeat the layers (potatoes, soup mixture, cheese) until all ingredients are used. Reserve the last layer of cheese for later.
4. Cover the dish with aluminum foil and bake for 45 to 50 minutes, or until the potatoes are tender when pierced with a fork. Remove the foil, sprinkle the remaining cheese on top, and return the dish to the oven.
5. Bake uncovered for an additional 10 to 15 minutes, or until the cheese is melted and golden brown.