

Au Gratin Potatoes

written by The Recipe Exchange | October 20, 2019

Ingredients

1 cup sour cream
1 (ounce) can condensed cream of celery soup
4 1/2 cups peeled and shredded potatoes
2 cups shredded Cheddar cheese
1/2 cup chopped green onions
1 cup cornflakes cereal
1/2 cup unsalted butter, melted
1 tablespoon fresh chopped parsley (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray one 8 inch square baking dish with vegetable cooking spray.

In a large bowl, combine sour cream and soup; mix thoroughly. Add grated potatoes, cheese and onions. Mix well; pour into baking dish.

Cover with foil and bake at 350 degrees F (175 degrees C) for 45 minutes.

In a small bowl, combine the corn flakes with melted butter; sprinkle over potatoes. Bake uncovered, for an additional 20 minutes or until bubbly and corn flakes are golden brown. Remove from oven and sprinkle with chopped parsley if desired.