

# 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.