Scalloped Potatoes
   Makes 4 servings

Ingredients:
   vegetable cooking spray
   1 pound potatoes (3 cups sliced)
   1 onion, sliced (1 cup)
   2 ounces reduced-fat cheddar cheese (1/2 cup shredded)
   ½ teaspoon oregano
   ½ teaspoon salt
   ¼ teaspoon pepper
   ½ cup nonfat milk

Directions:
   1. Preheat oven to 375 F. Coat 2-quart baking dish with vegetable cooking spray.
   2. Wash and peel potatoes.
   3. Slice potatoes and onion thinly.
   4. Shred cheese.
   5. Combine oregano, salt, and pepper in small dish.
   6. Place half of potatoes in baking dish. Spread onions over potatoes. Sprinkle with half the seasoning mixture. Layer remaining potatoes on top.
   7. Add milk, remaining seasoning, and cheese.
   8. Cover and bake 50 minutes.
   9. Change oven setting to broil and broil uncovered, until evenly browned.


Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.