

Cowboy Wild West Potato Casserole

Yield: 4 Servings

2 lg. potatoes; skins on

8 oz sour cream

4 oz diced green chilies

1 c shredded cheddar cheese

1 tsp. parsley flakes

2 tbs. salsa

2 tsp. Italian bread crumbs

paprika for garnish

Boil potatoes with skins for 30 to 45 minutes until soft when pierced with fork. Cool slightly and peel. Slice potatoes and set aside. Mix sour cream, green chilies, cheese, parsley and salsa in bowl. Line a greased casserole dish with sliced potatoes on bottom layer, then a layer of cheese mixture.

Continue layering potatoes and cheese. When complete sprinkle with bread crumbs and then paprika.

Bake at 325° for 25 to 30 minutes, or until slightly brown on top. Serves two to four.