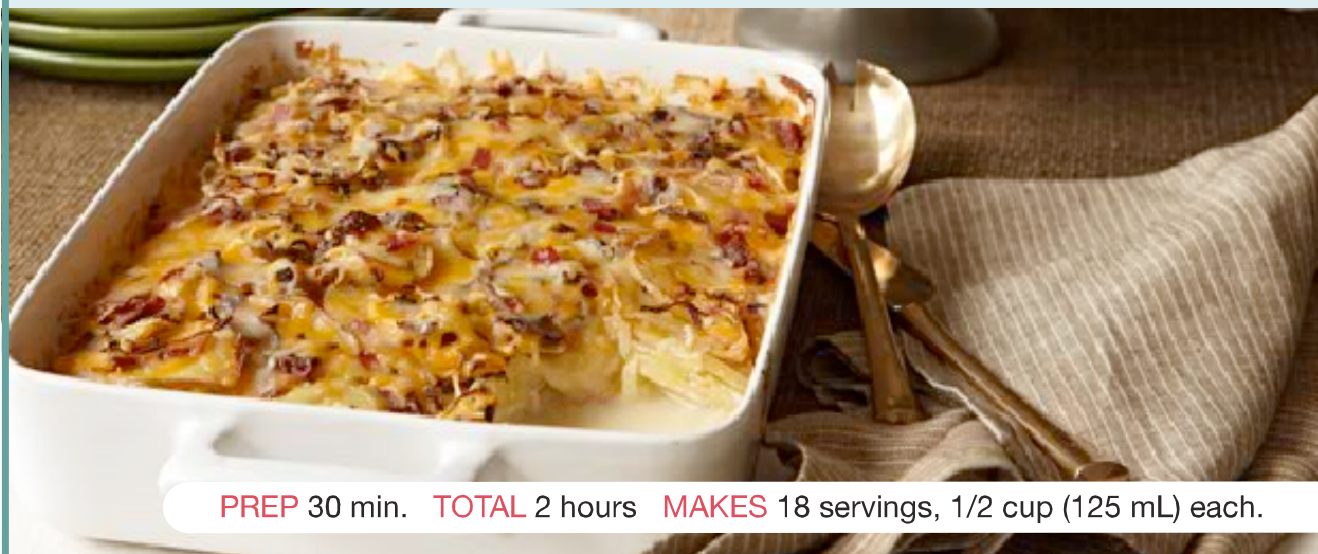


# Crowd-Pleasing Scalloped Potatoes



**PREP** 30 min. **TOTAL** 2 hours **MAKES** 18 servings, 1/2 cup (125 mL) each.

## what you need

- 1 tub (250 g) **Philadelphia** Herb & Garlic Cream Cheese Spread
- 2 cups 25%-less-sodium chicken broth
- 1 cup milk
- 2/3 cup **Oscar Mayer** Real Bacon Bits, divided
- 4-1/2 lb. (2 kg) Yukon gold potatoes (about 12), cut into 1/4-inch-thick slices
- 1 onion, thinly sliced
- 1 cup **Kraft Mozza-Cheddar Shredded Cheese**

## make it

HEAT oven to 400°F.

COOK cream cheese spread, broth and milk in saucepan on medium heat until cream cheese is melted and mixture comes to boil, stirring constantly with whisk.

RESERVE 2 Tbsp. bacon bits. Layer half each of the potatoes, onions and remaining bacon bits in 13x9-inch baking dish; repeat layers. Add cream cheese sauce; cover.

BAKE 1-1/2 hours or until potatoes are tender and top is golden brown, uncovering and topping with shredded cheese and reserved bacon bits the last 10 min.

## nutrition information per serving (1/2 cup (125 mL))

160 calories, 6 g total fat, 3.5 g saturated fat, 20 mg cholesterol, 320 mg sodium, 19 g carbohydrate, 2 g dietary fibre, 3 g sugars, 7 g protein, 6% DV vitamin A, 25% DV vitamin C, 8% DV calcium, 6% DV iron.



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