

Cheesy Julienne Potatoes



- 2 4.6-oz boxes Betty Crocker Julienne Potatoes
- 3 cups boiling water
- 1½ cups sour cream
- 1 cup milk
- ½ cup margarine or butter, cut up
- ½ cup red bell pepper, chopped
- ½ cup green onions, sliced
- 1 cup shredded cheddar cheese, divided

In large bowl, mix potatoes, sauce mix (from both potato mixes) and boiling water. Stir in sour cream, milk, margarine, bell pepper and ¼ cup onions and ½ cup cheese. Pour into sprayed 13" x 9" glass baking dish.

Bake uncovered at 350° for 35 minutes.

Sprinkle with remaining onions and cheese. Bake 5 to 10 minutes longer or until bubbly around edges and potatoes are tender.

Let stand 5 minutes before serving.

Recipe submitted by
Lena Hughes
North Platte



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