

# Scalloped Potatoes and Ham



Serves 8



About 75 minutes to prepare and cook

## Tip

To save money, you can buy a block of cheese and grate it yourself instead of buying shredded cheese!



## Ingredients



**7**  
**potatoes,**  
washed and sliced



**3 tablespoons**  
**oil**



**1**  
**onion,**  
finely chopped



**3 tablespoons**  
**flour**



**1 can (12 oz)**  
**evaporated milk**



**1 ½ cups**  
**water**



**2 cups**  
**frozen vegetables**  
(any kind)



**1 ½ cups**  
**ham,**  
cut into small cubes



**1 ½ cup**  
**cheddar cheese,**  
grated

## Kitchen Supplies

Ulu or knife

Cutting board

Large pot

Strainer

Wooden spoon

Can opener

Measuring  
spoons

Measuring cups

9x13 inch  
baking dish



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# Steps



**1** Boil 6 cups of water in pot on high heat. Add potatoes and cook for 12 minutes.



**2** Drain potatoes in strainer and set aside. Preheat oven to 350°F.



**3** Heat oil in pot on medium high. Add onion and cook until soft.



**4** Add flour and cook for 2 minutes, stirring constantly.



**5** Add evaporated milk and water, stirring constantly until blended.



**6** Add frozen vegetables, ham, and 1 cup of cheddar cheese. Cook and stir until cheese is melted.



**7** Add cooked potatoes to pot. Mix gently.



**8** Put mixture into baking dish. Sprinkle with ½ cup cheddar cheese. Bake in oven for 45 minutes.



**Enjoy!**