



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CHEDDAR CRUNCH POTATOES

1 pound russet potatoes

3 tablespoons butter or margarine

½ teaspoon salt

¼ teaspoon ground black pepper

¼ cup thinly sliced green onions (white and green parts)

2 cups coarsely crushed cornflake cereal

4 ounces (1 cup) shredded cheddar cheese

1 tablespoon minced fresh parsley

1. Scrub potatoes; do not peel. Cut in half lengthwise.
2. Using food processor fitted with slicing disc, slice potatoes.
3. Melt butter in large non-stick skillet over medium-high heat.
4. Add potato slices and season with salt and pepper. Cover and cook for 10 to 12 minutes, stirring occasionally, until tender.
5. Stir in green onion; cook for 1 minute.
6. In medium bowl, combine cornflakes, cheese and parsley; sprinkle over potatoes.
7. Cover and cook for 1 minute or until cheese melts. Serve immediately.

Makes 4 servings.

