

Scalloped Potatoes and Ham with Veg

Ingredients

2 lbs yukon gold potatoes, peeled and thinly sliced
½ cup chopped white onion
1 10-12 oz bag frozen peas and carrots
1 cup freshly shredded cheddar cheese
1 cup (12 slices) cubed American cheese slices
1 ½ cup cubed cooked ham
3 Tablespoons flour
2 cups half and half
2 Tablespoons melted butter
½ teaspoon garlic powder
¼ teaspoon salt
¼ teaspoon pepper

Instructions

1. Place potatoes in a crockpot. In a medium bowl, mix together cheese, onion, peas and carrots, and ham. Mix with potatoes in the crockpot.
2. Wipe out your bowl and use it to whisk together the flour, garlic powder, salt, pepper, melted butter and half and half. Pour evenly over the potato mixture.
3. Cover, and cook on Low for 5 ½ - 6 hours, stirring periodically.

Katie's notes: Don't mess with the cheese here- if the cheddar isn't freshly grated and you don't use a cheese with sodium citrate (American here, Velveeta would probably work too) it won't melt correctly. You can cook this on High for 4 hours, but stir often to avoid burnt sides.