



Herbed Cheese Au Gratin Potatoes

PREP TIME: **15 MINUTES**

TOTAL TIME: **40 MINUTES**

SERVINGS: **4 SERVINGS**

The subtle herb flavor in this potatoes au gratin recipe is the game changer! This is definitely the one to keep under your belt for parties or get togethers!

Ingredients

- 1** box (4.7-ounce) Betty Crocker™ au gratin potatoes
 - 2** cups boiling water
 - 1/2** cup milk
 - 1/2** package (5.2-ounce) soft cheese with garlic and herbs
 - 2** tablespoons butter
 - 2/3** cup Progresso™ plain panko crispy bread crumbs
 - 1** tablespoon fresh chives, chopped, if desired
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Directions

Heat oven to 375°F. Spray 1 1/2-quart glass baking dish with cooking spray.

Make potatoes as directed on box for stove-top directions, reserving butter for topping. Stir in cheese until combined; pour mixture into baking dish.

In 10-inch skillet, melt butter over medium-low heat. Toast bread crumbs in butter about 5 minutes or until light golden brown. Sprinkle over potatoes.

Bake 10 to 12 minutes or until sauce is bubbling. Sprinkle with chives. Let stand 5 minutes before serving (sauce will thicken as it stands).

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