

Potatoes Romanoff (sides)

Prep: 20 mins. Cook: 20 mins. Yields: 4 servings

Recipe inspired by "Dining By Rail", by James D. Porterfield

Ingredients

- 2 c. russet potatoes, diced and cooked
- 1 tsp. salt
- 1 c. ricotta cheese
- 1 cup sour cream
- 2 T. scallions
- 1 small garlic clove, minced
- ¼ sharp cheddar cheese
- 1 tsp. paprika
- 2 T. butter, melted
- Dried or fresh parsley, for garnish



Instructions

1. Preheat oven to 350 degrees. Butter an 8x8 square baking pan and set aside.
2. Fill a medium saucepan with water and potatoes then bring to a boil. Cook until potatoes are soft about 7-10 minutes.
3. In a small bowl, sprinkle cooked potatoes with salt.
4. In a medium bowl, combine ricotta cheese, sour cream, scallions, and garlic, then fold in potatoes.
5. Pour the potato mixture into the baking dish, top with cheese and sprinkle lightly with paprika and melted butter.
6. Bake 20 minutes, or until heat thoroughly and lightly brown on top.
7. Top with parsley and serve hot.