



## ITALIAN HERB POTATO GRATIN

- ½ cup heavy cream
- 1 pkg **TSG Italian Herb Cheese Mix**
- 1 pkg (8 oz) cream cheese cubed, softened
- 1 pkg (32 oz) frozen diced potatoes O'Brien, defrosted
- 1 pint (8 oz) grape or cherry tomatoes, halved
- 1 tsp salt

1. Preheat oven to 400°F.
2. Heat cream and salt in large saucepan over medium heat to simmering. Turn off heat; whisk in contents of cheese ball mix flavor packet. Whisk in cream cheese until smooth.
3. Add potatoes, stir to coat completely; gently stir in tomatoes.
4. Pour into 8" square baking dish. Sprinkle with contents of coating packet.
5. Cover dish with foil. Bake in 400°F oven 30 minutes.
6. Remove foil; bake, uncovered, until bubbly and top is golden, about 10 min.

**Makes 8-10 servings**