

Harvest of the Month

Your Chefs:



Certified Executive
Chef Thomas
Sacksteder



"Sous Chef"
Principal Brian
Oberwiser

Chef Thomas' Potatoes O'Brian

Ingredients:

- 4 ½ cups shredded potatoes
- ½ cup diced green pepper
- ½ cup diced onion
- 3 Tbsp. olive oil
- ½ tsp. salt
- ½ tsp. black pepper

Directions:

Preheat oven to 400 degrees. Combine all ingredients in a bowl and toss until evenly mixed. Spread onto a sheet pan and bake for 20-25 minutes until the edges get crispy. Makes about 5 cups. Serve warm!

Chef Thomas' Cheesy Potatoes

Ingredients:

- 4 ½ cups shredded potatoes
- 1 ½ cups shredded cheddar
- 1 ½ cup 1 or 2% milk
- ½ cup fine diced ham
- ½ cup onions fine diced
- ½ cup sour cream
- ¼ cup butter
- ¼ cup flour
- ½ tsp. salt
- ½ tsp. black pepper
- ½ tsp. ground mustard seed

Directions:

Melt the butter in a pan over medium heat and add the diced onion. Cook the onion until it gets tender. Stir in the flour, salt, pepper and ground mustard and cook for 2-3 minutes while stirring. Whisk in the milk and continue cooking for 2-3 minutes while continuing to whisk. Remove from heat and mix with all remaining ingredients in a bowl. Spread the potato mixture into a pan and bake at 400 degrees for 30 minutes. Makes about 6 cups. Serve warm!

For more information on Farm2School & Foot Steps to Health visit www.getactivelacrosse.org!

