

Meal-in-One Potato Casserole

Recipe By *Brynie Greisman*



Cooking and Prep:  1
h 55 m

Serves:  8

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shabbat, Sukkot,
Chanukah

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

Utterly simple and always satisfying. Potato kugel at its very best! Serve with fresh vegetable sticks and a light dressing, and a scoop of cottage cheese, if desired.

Ingredients (11)

Main ingredients

- 7 medium potatoes
- 2 medium onions, chopped
- 2 tablespoons butter
- 2 tablespoons oil

- 1 teaspoons salt, or to taste
 - black pepper, to taste
 - 5 large eggs
 - 1 and 1/2 cups light (9% fat) sour cream
 - Gefen Cornflake Crumbs**
 - paprika, for garnish
 - dill, for garnish
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Start Cooking

Prepare the Casserole

1. Preheat oven to 375 degrees Fahrenheit (190 degrees Celsius).
2. Sauté onions in butter and oil for about five minutes over moderate heat.
3. Add mushrooms, if desired, salt, and black pepper and sauté another five to eight minutes.
4. Meanwhile, chop potatoes finely in the food processor, using the knife blade. Drain and set aside.
5. Combine onion mixture with potatoes in a large bowl. Mix in eggs and sour cream.
6. Lightly oil the bottom of a 9x13-inch (23x33-centimeter) pan (glass recommended).
7. Sprinkle bottom with cornflake crumbs.
8. Pour kugel mixture into pan and spread evenly. Dust top with paprika and dill.
9. Bake one to one and a half hours, uncovered, until crisp on top and potatoes are soft.

Note:

1 10-oz (290-gram) can sliced mushrooms/1 small basket fresh mushrooms, sliced, may be substituted for the canned mushrooms (optional).

Tip:

Every oven differs, but mine needed almost one and a half hours to cook this casserole. Serve with applesauce and sour cream, sprinkled with cinnamon, if desired.

Credits

Photography: Daniel Lailah.

Food Styling: Amit Farber.