

FRITOS® Herb Potato Casserole

Ingredients

- 2 cups Fritos® Original Corn Chips
- 3 large onions, sliced
- 3/4 cup dry white wine
- 3 tbsp butter, divided
- 1 tsp salt, divided
- 1 tsp black pepper, divided
- 1 tbsp beef bouillon paste
- 2 tbsp olive oil
- 2 ½ lbs Yukon Gold potatoes, sliced into 1/2-inch rounds
- 1 tbsp finely chopped fresh rosemary
- 1 tbsp finely chopped fresh thyme
- 2 cups shredded Gruyère cheese
- 2 tbsp finely chopped fresh chives

How to make it

1. In large skillet set over medium-high heat, cook onions, wine, 2 tbsp butter, 1/4 tsp salt and 1/4 tsp pepper, stirring occasionally, for 10 to 15 minutes or until most of the wine has evaporated. Add 3 cups water and bouillon paste. Cook, stirring often, for 20 to 25 minutes or until onions are tender, golden brown and caramelized, and some liquid remains.
2. Meanwhile, preheat oven to 425°F. Drizzle 9-inch baking dish with oil.
3. In large saucepan of boiling salted water, cook potatoes, stirring occasionally, for 12 to 15 minutes or until tender but with some resistance still in the center when pierced. Drain and transfer potatoes to prepared pan. Sprinkle with rosemary, thyme, remaining salt and remaining pepper. Stir gently to coat. Dot with remaining butter.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	45 min	60 min	6

Made with



Fritos® Original Corn Chips

4. Bake for 10 to 15 minutes or until potatoes are starting to brown. Top with caramelized onions, Gruyère and FRITOS® Original Corn Chips. Bake for 8 to 10 minutes or until cheese has melted.
5. Garnish with chives before serving.