

# CASSEROLE NATATE AVGOLEMONO



## **Ingredients**

- 1 package Idahoan® Scalloped Potatoes (CBI # 10015961 )
- 3 tbsp minced garlic (CBI # 138026)
- 1 cup roasted red pepper, diced fine (CBI # 122009)
- 4 Tbsp olive oil (CBI # 114047)
- 2 fresh lemons, juiced
- 1 cup kalamata olives, sliced (CBI # 120096)
- 1 lb feta cheese, crumbled
- 10 hard boiled eggs, peeled and diced
- 1 bunch flat leaf parsley, chopped

## **Instructions**

Preheat oven to 350°F.

Sauté garlic and peppers in olive oil until just tender.

Prepare Idahoan® Scalloped Potatoes in hotel pan according to package instructions.

Add the lemon juice, ½ cup of the olives, and sautéed garlic and peppers to casserole mixing thoroughly.

Stir in ½ lb of feta cheese

Bake for 35 minutes.

Remove from oven and top with remaining feta. Bake 5 minutes more.

Remove from oven and let stand 10 minutes.

Plate portion and garnish with chopped eggs, reserved sliced olives and parsley.

## **Servings:**

28