

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

1-805-922-6191

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Skillet Canadian Bacon and Potatoes

Makes 4 servings

Prep time: 30 minutes

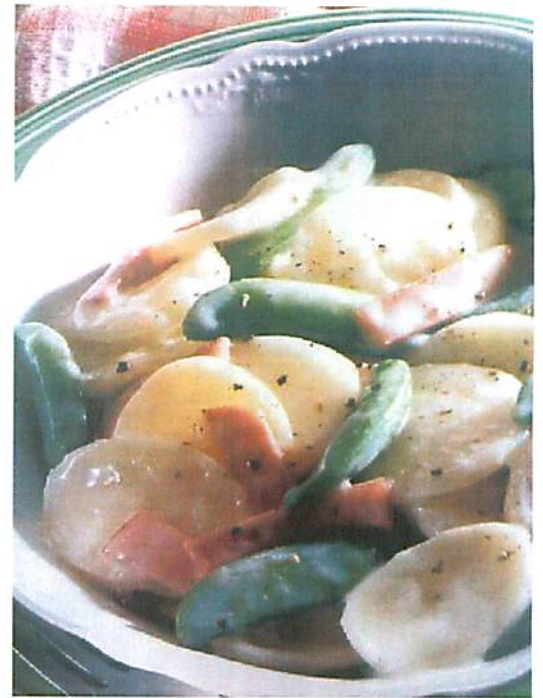
Ingredients:

- 3 ½ cups water
- 2 tsp margarine or butter
- 1 (7.8 oz) package Hungry Jack Creamy Scalloped Potatoes
- 1 ¼ cups skim milk
- ½ lb Canadian bacon slices, cut into strips
- 1 (9 oz) package Green Giant Frozen Sugar Snap Peas, thawed and drained



Preparations:

- 1.) In large nonstick skillet, combine water and margarine. Bring to a boil over medium high heat. Stir in potato slices; return to a boil. Boil 15 minutes.
- 2.) Do not drain potatoes. Stir in sauce mix, milk, Canadian bacon and peas. Reduce heat to medium; cook an additional 4 to 5 minutes or until sauce is slightly thickened, stirring occasionally. Season with pepper.



This scalloped potato recipe is easy to prepare with packaged potatoes. Canadian bacon adds extra flavor.

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