

Quick & Easy

THE COSTCO WAY

Little Potato Rosemary & Parmesan Casserole

Makes 8 servings

Ingredients:

2½ lbs The Little Potato Company™ Dynamic Duo, thinly sliced

3 eggs

¼ cup salted butter, melted

2 tsp salt

½ tsp black pepper

2 Tbsp rosemary, finely chopped

2 tsp garlic, minced

¾ cup Parmesan, grated and divided

¼ cup Parmesan, shredded

Sour cream (optional)

Instructions:

Preheat oven to 375 F. Lightly grease a 10-inch cast iron skillet with cooking spray. In a medium bowl, beat eggs. In a large bowl, add potatoes, butter, eggs, salt, pepper, rosemary and garlic. Toss to coat. Layer a third of the potatoes in the skillet. Sprinkle with ½ cup of the grated Parmesan. Repeat with a second layer of potatoes and remaining ¼ cup grated Parmesan. Layer with remaining potatoes. Pour extra egg mixture over the top. Top with shredded Parmesan. Bake for 45 to 50 minutes, or until potatoes are tender and golden brown on top. Serve with sour cream, if desired.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

