

Hearty Ham Casserole

Savannah · 30/09/2024

**Prep Time**

1 hr 20 mins

Difficult

Medium

Servings

5

Description

This ham casserole recipe features baked cheesy potatoes and corn. It is a great way to use leftover ham.

Ingredients

- - 2 cups potatoes
- cubed - 2 cups cooked ham
- cubed - 1 (15.25 ounce) can whole kernel corn
- drained - ¼ cup finely minced fresh parsley - ¼ cup butter - 1 tablespoon chopped onions - ½ cup all-purpose flour - 1 ¾ cups milk - ½ teaspoon ground black pepper - 4 ounces processed cheese food
- shredded

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease an 11x7-inch baking dish. Bring a large pot of salted water to a boil. Cook potatoes in boiling water until tender but firm
2. about 15 minutes. Drain and cool. Combine potatoes
3. ham
4. corn
5. and parsley in a large bowl; set aside. Heat butter in a large saucepan over medium-high heat. Sauté onions in hot butter for 2 minutes
6. then stir in flour until blended. Pour in milk slowly
7. stirring constantly; season with pepper. Bring to a boil. Cook and stir for 2 minutes. Pour over ham mixture; stir until combined. Pour into the prepared baking dish. Bake
8. covered
9. in the preheated oven for 25 minutes. Uncover the dish and sprinkle with cheese. Continue baking until cheese is melted
10. 5 to 10 minutes more.