

Ham Casserole

Savannah · 30/09/2024

**Prep Time**

5 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

This ham and cheese potato casserole is true comfort food I'm from the Midwest so we're big on casseroles and one-dish meals especially during winter

Ingredients

- - 2 cups peeled and cubed potatoes - 2 stalks celery
- chopped - 1 large carrot
- sliced - 3 cups water - 3 tablespoons butter - 2 cups cubed fully cooked ham - 2 tablespoons chopped green bell pepper - 2 teaspoons chopped onion - $\frac{1}{4}$ cup butter - 3 tablespoons all-purpose flour - 1 cup milk
- or more as needed - ? teaspoon salt - ? teaspoon ground black pepper - 1 cup shredded Cheddar cheese - $\frac{1}{2}$ cup dry bread crumbs

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Place potatoes
2. celery
3. and carrot in a large pot and cover with water; bring to a boil. Reduce heat to medium-low and simmer until tender
4. about 20 minutes. Drain and transfer to a 2-quart baking dish. Melt 3 tablespoons butter in a large skillet over medium heat; cook and stir ham
5. green bell pepper
6. and onion until vegetables are tender
7. about 5 minutes. Transfer ham mixture to baking dish and mix with potatoes. Melt remaining 1/4 cup butter in a clean skillet; cook and stir flour in melted butter until smooth
8. about 3 minutes. Gradually stir in milk and season with salt and black pepper. Bring to a boil
9. stirring constantly
10. until thickened
11. about 2 minutes. Add Cheddar cheese; stir until melted. Pour cheese mixture over ham and potatoes. Sprinkle with bread crumbs. Bake in preheated oven until bubbly
12. 25 to 30 minutes. Allow casserole to rest for 5 to 10 minutes before serving.