Potato Casserole (lightened)

A lighter potato bake that uses Greek yogurt and less sharp cheddar, finished with green onions and paprika.

Servings: 8
Time: about 50 min

Ingredients

- 3 lb russet or Yukon gold potatoes, peeled, cut into 1/2-inch cubes
- 1 tbsp olive oil
- 2 tbsp light butter
- 1 cup low-sodium chicken broth
- 1 cup plain nonfat Greek yogurt
- 1 cup shredded sharp cheddar, divided
- 4 green onions, sliced
- 1 tsp paprika, divided
- 3/4 tsp kosher salt
- 1/2 tsp black pepper
- 1/4 tsp garlic powder

Directions

1. Heat the oven to 375°F. Oil a 9x13 baking dish with the olive oil.
2. Boil the potatoes in salted water until just tender, 10 to 12 minutes. Drain well and let steam off 2 minutes.
3. Melt the light butter. In a large bowl, whisk it with the broth, yogurt, salt, pepper, garlic powder and 3/4 tsp of the paprika.
4. Fold in the potatoes, 3/4 cup of the cheddar, and most of the green onions, saving some for the top.
5. Spread in the dish. Top with the remaining 1/4 cup cheddar, reserved green onions and 1/4 tsp paprika.
6. Bake 25 to 30 minutes until bubbling and the top is golden. Rest 5 minutes.

Notes

Greek yogurt replaces sour cream. Cheddar is cut back and mostly mixed in for flavor.