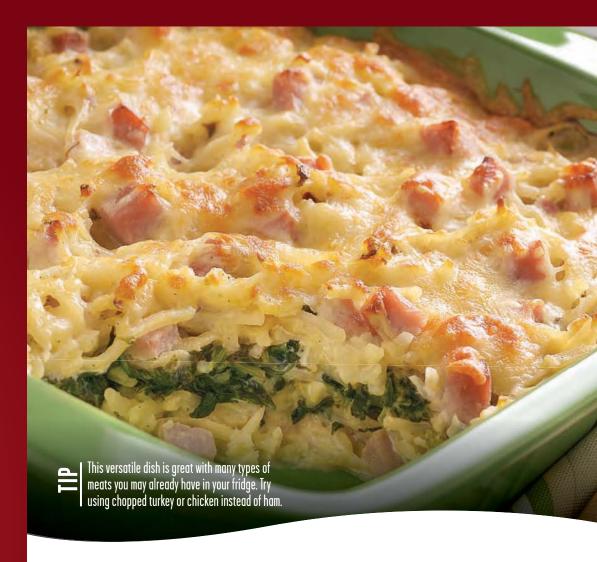


BAKE-AND-TAKE DISHES THAT GET APPLAUSE

No need to pull out the good dishes and linens this year—someone else is hosting the big dinner! Instead, put the effort toward a tasty dish that will leave people asking, "Who made this?"



YEP, THAT'S MINE

Prep Time - 10 min | Bake Time - 40 min | Makes 8 servings

HAM & SWISS HASH BROWN BAKE

1 bag (16 oz.) or 4 1/2 cups frozen, shredded hash brown potatoes 2 cups (about 8 oz.) cooked ham, cut into 1/2-inch pieces

 $1\,\text{can}$ (12 fl. oz.) CARNATION® Evaporated Milk

1 can (10 oz.) condensed reduced-sodium cream of mushroom soup

1 tablespoon Dijon or yellow mustard

1/2 to 1 teaspoon ground black pepper

1 pkg. (10 oz.) frozen spinach, thawed and squeezed of moisture

1 cup (4 oz.) shredded Swiss cheese

PREHEAT oven to 400° F. Grease 2 1/2- to 3-quart casserole dish.

COMBINE potatoes, ham, evaporated milk, soup, mustard and pepper in large bowl. Pour *half* of potato mixture into prepared baking dish. Sprinkle with spinach and top with *remaining* potato mixture. Sprinkle with cheese.

BAKE for 40 to 45 minutes or until heated through and lightly browned. Cool for 10 minutes before serving.

