



Total Time
90 MIN.

Serving Size
4 OZ / 113 G

Difficulty
EASY

Yields
50

Rustle-up some Southwest flavour with these scalloped potatoes made with Pace® Mild Thick & Chunky salsa and Campbell's® Condensed Tomato Soup – crusted with nacho chips!

INGREDIENTS

	WEIGHT	MEASURE
Potatoes, peeled, thinly sliced	10 lb 6 oz	5 kg
Onions, thinly sliced	1 lb	500 g
Campbell's® Condensed Tomato Soup	24 oz	750 mL
Pace® Mild Thick & Chunky Salsa	10 oz	313 mL
Water	10 oz	313 mL
Nacho Chips, crumbled	2 1/2 oz	75 g

INSTRUCTIONS

1. Combine potatoes and onions together. Place in greased baking pans (12"x 20"x 2").
2. Mix soup, salsa and water together. Pour over potatoes. Sprinkle with nacho chips.
3. Bake at 350° F (180° C) 1 ½ - 2 hours until potatoes are tender and nacho chips are lightly browned.



Tip

Use cooked potatoes instead of raw. Reduce cooking time in half. If using pre-peeled potatoes, wash them in several changes of cold water to remove preservative