

Title

Scalloped Potatoes using common food pantry (cheap) items...

Ingredients

- 2x Boxes Scalloped Potatoes
- 2.25 Cups Hot Water
- 1.5 Cups Milk
- 2 Tbls Butter
- 2 Tbls Cream Cheese
- "Chicken Tomato Bullion"
- Garlic Powder
- 1x head of broccolli
- 3x Cheddar Brats

Instructions

1. Preheat oven to 425°F
2. Add Scalloped Potatoes and seasoning packets to the bottom of a baking dish
3. Combine hot water, milk, butter, cream cheese, seasoning and diced broccolli then mix
4. Cut and add Cheddar Brats
5. Mix again, then bake for 45 to 55 minutes
6. During last 10 minutes, top with cheddar, colby jack, and/or Mozzarella cheese, then finish baking

Special Notes

Found on ticktok @boujeebudgetgirl

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