



## Italian Herb Potato Gratin

- 1/2 cup heavy cream
- 1 tsp salt
- 1 package **TSG Italian Herb Cheese Mix**
- 1 8 oz cream cheese, cubed, softened
- 1 28 oz frozen diced O'Brien potatoes, thawed
- 1 pint 8 oz grape or cherry tomatoes, halved

1. Heat oven to 400° F. Heat cream and salt in large saucepan over medium heat to simmering. Turn off heat; whisk in contents of TSG Italian Herb Cheese Ball Flavor Packet. Whisk in cream cheese until smooth. Add potatoes; stir to coat completely. Gently stir in tomatoes.
2. Pour into 8 " square baking dish. Sprinkle with contents of Coating Packet. Cover dish with foil. Bake in 400°F oven for 30 - 35 minutes. Remove foil; bake, uncovered until bubbly and top is golden, about 10 - 15 minutes.

**Makes 8 – 10 servings**