

LAYERED POTATOES AND LEEKS

This easy-on-the-cook casserole is layered with a savory leek and mushroom mixture, sliced potatoes, and Parmesan cheese. Serve it with a simple salad of mixed greens and vinaigrette dressing.

- 2 medium leeks, thinly sliced ($\frac{2}{3}$ cup)
- 8 ounces fresh mushrooms, sliced (3 cups)
- 2 cloves garlic, minced
- $\frac{1}{2}$ teaspoon dried rosemary, crushed
- 1 tablespoon olive oil *or* cooking oil
- 3 cups $\frac{1}{4}$ -inch thick sliced unpeeled potatoes (about 1 pound)
- $\frac{3}{4}$ cup grated Parmesan cheese
- 1 tablespoon olive oil *or* cooking oil
- 1 8-ounce carton plain yogurt *or* dairy sour cream

In a large skillet cook the leeks, mushrooms, garlic, and rosemary in 1 tablespoon hot oil till leeks are tender but not brown. Meanwhile, bring a large pot of lightly salted water to a boil; add potatoes. Return to boiling; reduce heat. Cover and simmer for 3 minutes. Drain. (Potatoes will not be tender.)

Grease a $1\frac{1}{2}$ -quart soufflé dish or casserole. Arrange 1 cup of the potato slices over the bottom of the dish, overlapping slices if necessary. Spoon *one-third* of the leek mixture (about $\frac{2}{3}$ cup) over potatoes. Sprinkle with $\frac{1}{4}$ cup of the Parmesan cheese. Repeat layering twice. Drizzle top layer with 1 tablespoon oil. Bake, uncovered, in a 400° oven for 35 to 40 minutes or till potatoes are golden brown and tender. Let stand 10 minutes. Serve with yogurt or sour cream. Makes 4 servings.

Nutrition information per serving: 319 calories, 15 g protein, 36 g carbohydrate, 14 g fat (5 g saturated), 18 mg cholesterol, 402 mg sodium, 843 mg potassium.