

**Directions continued:**

5. Turn the heat to low, add 2 cups of the Cheddar and cook, whisking constantly, until the cheese is melted and the sauce is very smooth, 2 to 3 minutes. Remove the pot from the heat and add the sour cream. Whisk until combined. Pour the sauce over the potatoes, add the scallion whites and fold the mixture until everything is evenly coated.
6. Pour the mixture into a 9-by-13-inch baking dish and sprinkle with the remaining Cheddar. Scatter the cornflakes over the top and bake until the cheese mixture is bubbling on the sides, the cornflakes are slightly more golden and the potatoes are very soft, 45 to 50 minutes. Let sit for 10 minutes, then garnish with the scallion greens. Serve warm.



Photo:- chanlervid85

**Nutritional analysis per serving:**

Calories 444 calories  
Total Fat 27g  
Saturated Fat 15g  
Carbohydrates 36g  
Dietary Fiber 2g  
Sugar 3g  
Protein 17g  
Cholesterol 77mg  
Sodium 552mg

**Cheesy Potatoes**

Source: Food Network Kitchen

