

# Cheesy Ham and Potato Casserole

PREP TIME 20 minutes  
COOK TIME 1 hour 5 minutes  
TOTAL TIME 1 hour 25 minutes  
SERVINGS 8  
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★★★★★  
4.92 from 71 votes

This Ham and Potato Casserole is a delicious and very simple dinner! Ham and potatoes smothered in a homemade cheesy sauce! It makes a big meal and it's not expensive to make!

## Ingredients

### Sauce

- 3 tablespoons butter
- 3 ½ tablespoons flour
- 1 small onion
- ¾ cup milk
- 1 cup low sodium chicken broth
- salt to taste
- ½ teaspoon pepper
- 1 cup sharp cheddar shredded

### Other

- 3 pounds potatoes peeled and diced
- 2 cups ham diced
- 2 cups frozen peas defrosted
- 1 cup sharp cheddar cheese or to taste

## Instructions

1. Preheat oven to 400°F.
2. Over medium heat, melt butter in a saucepan. Add onion and stir until softened, about 4 minutes. Add flour and cook an additional 2 while stirring.
3. Pour in pour in chicken broth and milk all at once. Whisk over medium heat until thick and bubbly. Remove from heat and stir in cheese.
4. Place ½ of the potatoes in a 9×13 pan. Sprinkle with ham and peas. Top with remaining potatoes. Pour sauce over top.
5. Cover with foil and bake 45-50 minutes or until potatoes are fork tender. Remove foil (carefully, it will steam), top with remaining cheese and bake an additional 15-20 minutes or until potatoes are soft and cheese is lightly browned.

## Nutrition Information

Calories: 396, Carbohydrates: 32g, Protein: 22g, Fat: 20g, Saturated Fat: 11g, Cholesterol: 63mg, Sodium: 666mg, Potassium: 997mg, Fiber: 6g, Sugar: 3g, Vitamin A: 735IU, Vitamin C: 34.9mg, Calcium: 298mg, Iron: 6.8mg

(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)

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