



Cheesy Potato Casserole (radish)

Ingredients:

- 5 Cups radish
- ¼ Cup onion, diced
- 1 tbsp low sodium bouillon
- 7 Tablespoons light cream cheese
- 1 Cup plain low fat greek yogurt
- 2 1/3 Cup reduced fat cheese

Instructions:

1. Preheat oven to 375.
2. Place peeled & diced radishes in a medium pot; fill with enough salted water to cover the radishes.
3. Boil for 25 - 30 minutes, or until radishes are easily pierced with a fork.
4. Drain well, and rinse with cold water.
5. Place drained radishes in a bowl, add remaining ingredients and mix well.
6. Place into an 8x8 baking dish and bake for 30 minutes.
7. Broil for another 1-3 minutes, watching carefully so as not to burn the top.

Makes 4 servings

Per serving: ¾ Lean, 2 ½ Green, 3 Condiments

Electric Pressure Cooker Variation

Chop radishes up and mix with remaining ingredients. Place into pressure cooker safe dish. Seal pressure cooker lid and set to high for 12 minutes. Natural release for 10 minutes.

1