

Taste of Home



# Black Bean Potato au Gratin

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*The addition of black beans and vegetables adds hearty protein and fiber to this tasty side dish. For a southwestern twist, add a handful or two of chopped cooked ham or chorizo sausage and replace the peas with 1 cup of frozen, thawed corn. —Erin Chilcoat, Central Islip, New York*

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**TOTAL TIME:** Prep: 25 min. Cook: 8 hours

**YIELD:** 6 servings.

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## Ingredients

2 cans (15 ounces each) black beans, rinsed and drained

1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted

1 medium sweet red pepper, chopped

1 cup frozen peas

1 cup chopped sweet onion

1 celery rib, thinly sliced

2 garlic cloves, minced

1 teaspoon dried thyme

1/4 teaspoon coarsely ground pepper

1-1/2 pounds medium red potatoes, cut into 1/4-inch slices

1 teaspoon salt

1 cup shredded cheddar cheese

## Directions

1. In a large bowl, combine the beans, soup, red pepper, peas, onion, celery, garlic, thyme and pepper. Spoon half of mixture into a greased 3- or 4-qt. slow cooker. Layer with half the potatoes, salt and cheese. Repeat layers. Cover and cook on low for 8-10 hours or until potatoes are tender.

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