

Country Ham Green Bean Potato Stacks

Layered russet potatoes, cooked country ham, and green beans baked with milk and butter under a golden cheddar topping.



PREP

20 minutes

COOK

1 hour 10 minutes

TOTAL

1 hour 40 minutes

SERVES

6 side servings or 4 light main-dish servings

INGREDIENTS

4 medium russet potatoes, about 1 1/2 to 2 pounds total, sliced about 1/8 inch thick
 8 ounces fully cooked country ham, diced
 2 cups fresh green beans, trimmed and cut into 1-inch pieces
 1 cup shredded cheddar cheese
 1/2 cup milk, preferably whole milk
 1/4 cup unsalted butter, melted, plus a little for greasing
 Black pepper, to taste
 Salt, only if needed; country ham and cheddar may provide enough

DIRECTIONS

1. Prepare the oven and vegetables: Preheat the oven to 375 degrees F. Grease a 9-by-13-inch baking dish. Scrub or peel the potatoes and slice evenly about 1/8 inch thick. Trim the beans and cut into short pieces so they fit between the potato layers.
2. Mix the milk and butter: Whisk the milk with the melted butter and a little black pepper. Avoid adding salt automatically because country ham can be very salty. The butter may separate slightly from the milk; whisk again just before pouring.
3. Build the first layer: Arrange half the potatoes in overlapping layers across the bottom of the greased dish. Scatter with half the diced fully cooked ham and half the green beans. Whisk and spoon half the milk-butter mixture evenly over them.
4. Finish the layers: Add the remaining potatoes, ham, and green beans, distributing them evenly. Whisk the remaining milk-butter mixture and pour it over the top. Press the ingredients down gently. Reserve the cheddar until after the covered baking stage.
5. Bake covered until nearly tender: Cover tightly with foil and bake for about 45 to 55 minutes. Carefully lift one corner of the foil and test the center with a thin knife. The potatoes should be nearly tender and the beans should be softening. If the potato slices are still firm, cover again and bake in 10- to 15-minute intervals as needed.
6. Add cheese and brown the top: Uncover and scatter the cheddar evenly over the dish. Bake for another 15 to 20 minutes, until the potatoes and beans are tender, the cheese is melted and golden, and the center reaches 165 degrees F. If the surface browns too quickly, tent loosely with foil.

7. Rest and serve: Let stand for about 10 minutes before serving. Use a wide spatula or spoon to lift layered portions onto plates. These are stack-style portions from a casserole, not rigid freestanding towers.

SWAPS & NOTES

Timing is approximate and includes a 10-minute rest. Potato thickness, bean size, and bakeware affect cooking time; check the center rather than relying only on the timer.

Use fully cooked or ready-to-eat country ham. Prepare any cook-before-eating ham according to its label before measuring it for the dish.

Start without added salt. Country ham and cheddar may season the whole dish sufficiently; regular cooked ham gives a milder result.

The green beans become tender in the covered bake rather than staying crisp. Cut them into short pieces for easier layering and serving.

TIPS FOR SUCCESS

Keep potato slices about 1/8 inch thick for even cooking.

Cover tightly so steam can help soften both the potatoes and beans.

Distribute ham and beans evenly instead of piling them into a thick center layer.

Rest before serving to help the layers settle.

More recipes: [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/country-ham-green-bean-potato-stacks/>