Potatoes Romanoff

2 large baking potatoes (russets), baked and refrigerated overnight 3/4 cups minced shallots

2 cups grated good quality cheddar cheese

2 tsp. sălt

1/4 tsp. white pepper

1 1/2 cups non-fat Greek vogurt

Preheat oven to 350°F. Using the large holes of a grater, grate the potatoes, including the skin. Transfer to a large bowl. Sprinkle the potatoes with the minced shallots and 1 1/2 cups cheese, salt and pepper. using your hands gently toss together. Then fold in the yogurt in two separate batches.

Spray a 1 1/2 quart casserole with no-stick spray, fill with the potato mixture being careful not to compress it. Sprinkle remaining 1/2 cup of cheese over the top. Bake until the potatoes are hot and the cheese is golden brown, about 30 minutes.