

Scalloped Potatoes

8 servings • Category: Side Dish • Generated by Nutrifax

Ingredients

- 1100 g Potatoes (russet, flesh and skin, raw (Includes foods for USDA's Food Distribution Program))
- 1 cup, whipped Cream (fluid, heavy whipping)
- 1 cup Milk (whole, 3.25% milkfat, with added vitamin D)
- 2 tbsp Butter (salted)
- 16 g Flour (wheat, all-purpose, enriched, bleached)
- 150 g Cheese (cheddar)
- 2 clove Garlic (raw)
- 1 tsp Salt (table)
- 1/2 × 5 ml whole Spices (pepper, black)
- 1/2 × 5 ml, ground Spices (thyme, dried)

Instructions

1. Preheat oven to 375°F (190°C). Grease a 9×13 inch baking dish with butter.
2. Peel the potatoes and slice thinly (about 1/8 inch) using a knife or mandoline.
3. Melt butter in a saucepan over medium heat. Add the minced garlic and cook 30 seconds. Whisk in the flour and cook 1 minute.
4. Gradually whisk in the milk and cream. Cook for 4–5 minutes, stirring constantly, until thickened. Stir in salt, pepper, and thyme.
5. Layer half the potatoes in the baking dish. Pour half the sauce over them and scatter half the cheese. Repeat with remaining potatoes, sauce, and cheese.
6. Cover with foil and bake for 45 minutes. Remove foil and bake 20 minutes more until golden and bubbly.
7. Let rest 10 minutes before serving.