

SIDE DISH

Asiago, Potato, and Bacon Gratin

16 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	6	\$0.83	242 kcal



Asiago, Potato, and Bacon Gratin requires approximately 45 minutes from start to finish. This recipe serves 6. For 83 cents per serving, this recipe covers 13% of your daily requirements of vitamins and minerals. One portion of this dish contains roughly 14g of protein, 8g of fat, and a total of 242...

Ingredients

- ☐ 3 ounces 3/4 cup grated Asiago cheese
- ☐ 4 bacon slices, cooked and crumbled
- ☐ 1/4 cup chopped fresh chives
- ☐ 1 ounce 1/4 cup grated fresh Parmesan cheese
- ☐ 2 tablespoons minced shallots
- ☐ 1/4 teaspoon freshly ground black pepper
- ☐ 1/4 cup all-purpose flour
- ☐ 2 cups 1% low-fat milk, divided
- ☐ 1 teaspoon salt, divided
- ☐ 1 1/2 pounds peeled Yukon gold potatoes, cut into 1/4-inch-thick slices

EQUIPMENT Sauce pan, Oven, Knife, Whisk, Baking pan, Measuring cup

Method

- 1 Preheat oven to 35
- 2 Place potatoes in a large saucepan; cover with water. Bring to a boil. Reduce heat; simmer 5 minutes or until potatoes are almost tender.
- 3 Drain.
- 4 Sprinkle potatoes evenly with 1/4 teaspoon salt; set aside and keep warm.
- 5 Heat a medium saucepan coated with cooking spray over medium heat.
- 6 Add shallots; cook 2 minutes or until tender, stirring frequently. Lightly spoon flour into a dry measuring cup; level with a knife.
- 7 Sprinkle flour over shallots. Gradually add 1/2 cup milk, stirring with a whisk until well blended. Gradually add remaining 1 1/2 cups milk, stirring with a whisk. Cook over medium heat 9 minutes or until thick, stirring frequently.
- 8 Remove from heat; stir in 3/4 teaspoon salt, Asiago, chives, pepper, and bacon.
- 9 Arrange half of potato slices in an 8-inch square baking dish coated with cooking spray.
- 10 Pour half of cheese sauce over potato slices. Top with remaining potato slices and cheese sauce; sprinkle with Parmesan.
- 11 Bake at 350 for 35 minutes or until cheese is bubbly and lightly browned.

Nutrition per serving

242	14 g	8 g	29 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			4.2 g · 26% of daily needs
Fibre			2.8 g · 11% of daily needs
Sugar			5.3 g · 6% of daily needs
Sodium			818 mg · 36% of daily needs
Cholesterol			22.1 mg · 7% of daily needs
Vitamin C			23.6 mg · 29% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/asiago-potato-and-bacon-gratin-142892