



Cheesy Potato Gratin

READY IN



125 min.

SERVINGS



8

CALORIES



402 kcal

SIDE DISH

Ingredients

- ☐ 3 tablespoons flour all-purpose
- ☐ 0.5 cup parmesan grated
- ☐ 4 pounds baking potatoes peeled sliced
- ☐ 8 servings salt and pepper
- ☐ 0.8 cup sharp cheddar cheese shredded
- ☐ 0.8 cup swiss cheese shredded
- ☐ 4 tablespoons butter unsalted softened
- ☐ 3 cups milk whole

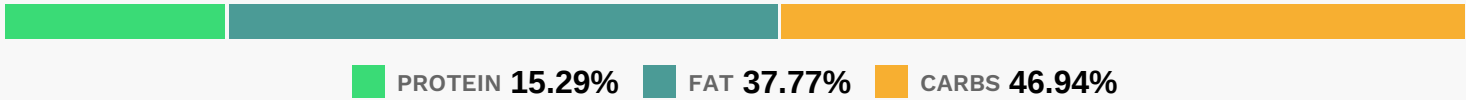
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ baking pan
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 375F. Butter a 9-by-13-inch baking dish and place on a baking sheet lined with foil.
- ☐ Combine three cheeses in a large bowl.
- ☐ Sprinkle flour over and toss to coat. Arrange half of potatoes, overlapping, over bottom of baking dish. Season with 3/4 tsp. salt and 1/4 tsp. pepper. Dot with half of butter.
- ☐ Sprinkle half of cheese mixture on top. Cover with remaining potatoes and dot with remaining butter. Season with additional salt and pepper.
- ☐ Bring milk to a boil over medium-high heat.
- ☐ Pour over potatoes. Cover dish with foil and bake until potatoes are tender, about 45 minutes. (Don't worry if mixture looks curdled at this point.)
- ☐ Remove foil, sprinkle remaining cheese mixture on top and bake, uncovered, until potatoes are very tender and top is golden brown and bubbling, about 45 minutes longer.
- ☐ Let stand for 10 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:34.84, Glycemic Load:35.57, Inflammation Score:-6, Nutrition Score:16.713043482407%

Nutrients (% of daily need)

Calories: 402.01kcal (20.1%), Fat: 17.17g (26.41%), Saturated Fat: 10.26g (64.15%), Carbohydrates: 48.01g (16%), Net Carbohydrates: 44.99g (16.36%), Sugar: 5.9g (6.56%), Cholesterol: 50.29mg (16.76%), Sodium: 428.87mg (18.65%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 15.64g (31.28%), Vitamin B6: 0.86mg (42.99%), Calcium: 383.26mg (38.33%), Phosphorus: 371.88mg (37.19%), Potassium: 1108.82mg (31.68%), Manganese: 0.38mg (19.13%), Vitamin B2: 0.32mg (18.56%), Magnesium: 72.86mg (18.21%), Vitamin B1: 0.27mg (17.75%), Vitamin B12: 1µg (16.65%), Selenium: 11.12µg (15.89%), Vitamin C: 12.93mg (15.67%), Zinc: 2.06mg (13.75%), Vitamin B3: 2.64mg (13.2%), Copper: 0.25mg (12.5%), Fiber: 3.02g (12.1%), Iron: 2.17mg (12.03%), Vitamin B5: 1.16mg (11.59%), Vitamin A: 564.43IU (11.29%), Folate: 40.68µg (10.17%), Vitamin D: 1.21µg (8.04%), Vitamin K: 5.36µg (5.1%), Vitamin E: 0.39mg (2.58%)