



Creamy New Potato Gratin

READY IN



45 min.

SERVINGS



6

CALORIES



476 kcal

SIDE DISH

Ingredients

- ☐ 0.3 cup butter divided
- ☐ 8 ounce cheddar-american cheese blend shredded
- ☐ 2 teaspoons parsley flakes dried
- ☐ 1 cup breadcrumbs dry fine
- ☐ 2 cups milk
- ☐ 2 pounds new potatoes cut into 1/4-inch-thick slices
- ☐ 1 onion sweet chopped
- ☐ 1 cup water
- ☐ 2.6 ounce mccormick original country gravy mix

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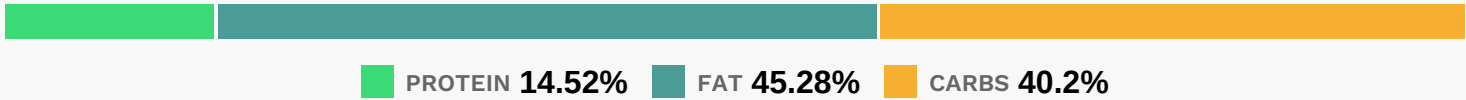
Equipment

- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ baking pan
- ☐ microwave

Directions

- ☐ Microwave potato slices and 1 cup water in a shallow glass dish covered with plastic wrap at HIGH 10 minutes or until tender, stirring once after 5 minutes.
- ☐ Drain and set aside.
- ☐ Melt 2 tablespoons butter in a large saucepan over medium-high heat; add onion, and saut 5 minutes or until tender.
- ☐ Add potato slices, and toss gently; remove mixture from saucepan.
- ☐ Melt remaining 2 tablespoons butter in saucepan over medium heat. Gradually whisk in milk and gravy mix; whisk until smooth.
- ☐ Add shredded cheese, whisking until cheese is melted.
- ☐ Remove from heat, and stir in potato mixture. Spoon into a lightly greased 2 1/2-quart or 9-inch square baking dish.
- ☐ Combine breadcrumbs and dried parsley flakes; sprinkle over potato mixture.
- ☐ Bake at 400 for 25 to 30 minutes or until bubbly.

Nutrition Facts



Properties

Glycemic Index:24.79, Glycemic Load:21.03, Inflammation Score:-8, Nutrition Score:19.305217390475%

Flavonoids

Epigallocatechin 3–gallate: 0.04mg, Epigallocatechin 3–gallate: 0.04mg, Epigallocatechin 3–gallate: 0.04mg, Epigallocatechin 3–gallate: 0.04mg Apigenin: 1.5mg, Apigenin: 1.5mg, Apigenin: 1.5mg, Apigenin: 1.5mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Isorhamnetin: 0.11mg, Isorhamnetin: 0.11mg, Isorhamnetin: 0.11mg, Isorhamnetin: 0.11mg Kaempferol: 1.84mg, Kaempferol: 1.84mg, Kaempferol: 1.84mg, Kaempferol: 1.84mg Myricetin: 0.63mg, Myricetin: 0.63mg, Myricetin: 0.63mg, Myricetin: 0.63mg Quercetin: 9.07mg, Quercetin: 9.07mg, Quercetin: 9.07mg, Quercetin: 9.07mg

Nutrients (% of daily need)

Calories: 476.3kcal (23.81%), Fat: 24.2g (37.24%), Saturated Fat: 10.61g (66.29%), Carbohydrates: 48.36g (16.12%), Net Carbohydrates: 43.72g (15.9%), Sugar: 9.1g (10.12%), Cholesterol: 47.56mg (15.85%), Sodium: 514.67mg (22.38%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 17.47g (34.94%), Calcium: 433.8mg (43.38%), Vitamin C: 32.49mg (39.39%), Phosphorus: 388.37mg (38.84%), Vitamin B6: 0.62mg (30.82%), Potassium: 893.44mg (25.53%), Selenium: 17.51µg (25.02%), Vitamin B1: 0.38mg (25.01%), Vitamin B2: 0.42mg (24.42%), Manganese: 0.45mg (22.45%), Fiber: 4.64g (18.57%), Magnesium: 68.26mg (17.06%), Vitamin A: 853.06IU (17.06%), Zinc: 2.5mg (16.65%), Folate: 64.23µg (16.06%), Vitamin B12: 0.91µg (15.21%), Vitamin B3: 2.97mg (14.86%), Copper: 0.26mg (13%), Iron: 2.26mg (12.56%), Vitamin B5: 1.07mg (10.69%), Vitamin D: 1.12µg (7.48%), Vitamin K: 5.83µg (5.55%), Vitamin E: 0.66mg (4.41%)