



## Creamy Scalloped Potatoes



Gluten Free



Popular

READY IN



120 min.

SERVINGS



8

CALORIES



391 kcal

SIDE DISH

### Ingredients

- ☐ 3 Tbsp butter
- ☐ 2 lbs russet potatoes peeled sliced ( 4 medium)
- ☐ 1 large onion white yellow thinly sliced
- ☐ 2 Tbsp parsley fresh chopped
- ☐ 1 Tbsp chives fresh chopped
- ☐ 2 slices bacon thick cooked chopped
- ☐ 8 ounces gruyère cheese grated
- ☐ 2 ounces parmesan cheese grated

- ☐ 2.5 cups half-and-half (half milk, half cream)
- ☐ 8 servings salt and pepper

## Equipment

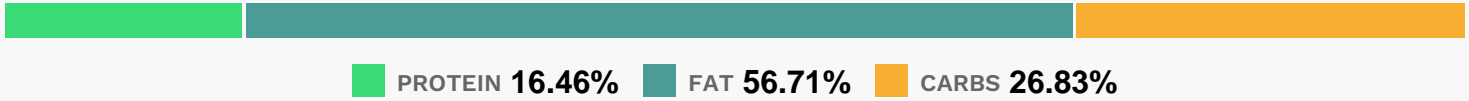
- ☐ oven
- ☐ casserole dish
- ☐ aluminum foil

## Directions

- ☐ Preheat oven to 350°F. Butter a large casserole dish with 1 1/2 Tbsp of butter. If you use a casserole dish that is about 9x13 (bigger than the one shown) you'll have more surface area, more of the potatoes will brown, and the cooking time will be faster.
- ☐ Layer casserole dish with potato slices, cheese, bacon, parsley, chives, Parmesan:
- ☐ Layer the bottom of the casserole dish with a third of the potato slices.
- ☐ Sprinkle with salt and pepper.
- ☐ Layer on half of the sliced onions and 1/2 cup of the Swiss cheese.
- ☐ Layer on half of the bacon, and half of the parsley and chives.
- ☐ Sprinkle with a little Parmesan.
- ☐ Repeat by layering on a third of the potato slices, sprinkle again with salt and pepper.
- ☐ Layer on the remaining sliced onions, 1/2 cup of the Swiss cheese, the remaining bacon, parsley and chives.
- ☐ Sprinkle with a little Parmesan.
- ☐ Top the casserole with the remaining potato slices.
- ☐ Add the half and half. Dot the potatoes with the remaining 1 1/2 Tbsp of butter.
- ☐ Half-way through baking, top with remaining cheese: Cover the casserole with aluminum foil and bake at 350°F in the oven for one hour. After an hour, remove from the oven, remove the foil, sprinkle on the remaining Swiss and Parmesan cheese.
- ☐ Return to the oven for an additional 30 to 40 minutes. When done, the potatoes should be tender, but not mushy, and the liquid should be mostly absorbed.

- ☐ For a faster cooking time, you can first parboil the sliced potatoes for 8 minutes in boiling water, patting them dry, and then layer them in the casserole pan.
- ☐ Bake for roughly 20 minutes covered and 15 to 25 minutes uncovered, or until the potatoes are tender and the liquid is mostly absorbed. Total oven cooking time is 35 to 45 minutes.

## Nutrition Facts



### Properties

Glycemic Index:29.84, Glycemic Load:16.52, Inflammation Score:-6, Nutrition Score:13.68913059131%

### Flavonoids

Apigenin: 2.05mg, Apigenin: 2.05mg, Apigenin: 2.05mg, Apigenin: 2.05mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Isorhamnetin: 0.96mg, Isorhamnetin: 0.96mg, Isorhamnetin: 0.96mg, Isorhamnetin: 0.96mg Kaempferol: 0.17mg, Kaempferol: 0.17mg, Kaempferol: 0.17mg, Kaempferol: 0.17mg Myricetin: 0.15mg, Myricetin: 0.15mg, Myricetin: 0.15mg, Myricetin: 0.15mg Quercetin: 3.83mg, Quercetin: 3.83mg, Quercetin: 3.83mg, Quercetin: 3.83mg

### Nutrients (% of daily need)

Calories: 391.07kcal (19.55%), Fat: 24.98g (38.43%), Saturated Fat: 14.79g (92.43%), Carbohydrates: 26.59g (8.86%), Net Carbohydrates: 24.75g (9%), Sugar: 4.75g (5.27%), Cholesterol: 77.25mg (25.75%), Sodium: 641.17mg (27.88%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 16.31g (32.62%), Calcium: 452.23mg (45.22%), Phosphorus: 365.91mg (36.59%), Vitamin B6: 0.49mg (24.62%), Vitamin K: 20.74µg (19.75%), Potassium: 653.74mg (18.68%), Vitamin B2: 0.3mg (17.68%), Vitamin A: 829.44IU (16.59%), Selenium: 10.63µg (15.19%), Zinc: 2.15mg (14.31%), Magnesium: 49.57mg (12.39%), Vitamin C: 10.01mg (12.14%), Vitamin B12: 0.72µg (12.06%), Manganese: 0.22mg (10.88%), Vitamin B1: 0.16mg (10.39%), Vitamin B5: 0.8mg (7.99%), Vitamin B3: 1.54mg (7.7%), Copper: 0.15mg (7.35%), Fiber: 1.83g (7.33%), Iron: 1.22mg (6.77%), Folate: 26.96µg (6.74%), Vitamin E: 0.46mg (3.06%), Vitamin D: 0.21µg (1.42%)