



Double Cheesy Au Gratin Potatoes

 Gluten Free

READY IN



80 min.

SERVINGS



8

CALORIES



632 kcal

SIDE DISH

Ingredients

- ☐ 4 large baking potatoes peeled sliced thin
- ☐ 1 quart heavy cream
- ☐ 0.5 cup parmesan cheese grated
- ☐ 8 servings salt and pepper to taste
- ☐ 1 cup sharp cheddar cheese shredded

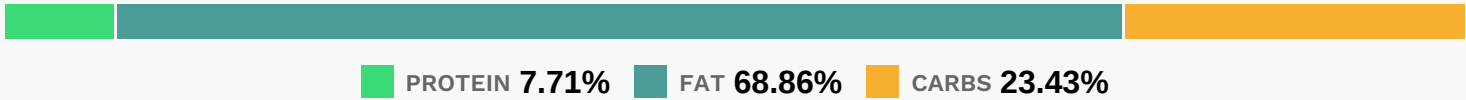
Equipment

- ☐ oven
- ☐ baking pan

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart baking dish.
- ☐ Layer potato slices in prepared baking dish.
- ☐ Pour cream over potatoes; sprinkle with Parmesan cheese. Season potatoes with salt and pepper.
- ☐ Bake in preheated oven until potatoes are soft, about 1 hour.
- ☐ Remove from oven; gently stir potatoes.
- ☐ Sprinkle with the Cheddar cheese; cover and let rest until cheese is melted, about 5 minutes.

Nutrition Facts



Properties

Glycemic Index:13.97, Glycemic Load:26.32, Inflammation Score:-8, Nutrition Score:15.131739118825%

Nutrients (% of daily need)

Calories: 631.9kcal (31.59%), Fat: 49.4g (76.01%), Saturated Fat: 30.94g (193.35%), Carbohydrates: 37.82g (12.61%), Net Carbohydrates: 35.42g (12.88%), Sugar: 4.65g (5.17%), Cholesterol: 153.23mg (51.08%), Sodium: 436.71mg (18.99%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 12.45g (24.9%), Vitamin A: 1936.36IU (38.73%), Vitamin B6: 0.69mg (34.64%), Phosphorus: 274.4mg (27.44%), Potassium: 904.16mg (25.83%), Calcium: 257.29mg (25.73%), Vitamin B2: 0.37mg (21.6%), Selenium: 10.47µg (14.96%), Manganese: 0.3mg (14.9%), Magnesium: 56.72mg (14.18%), Vitamin C: 11.23mg (13.61%), Vitamin D: 2.01µg (13.39%), Vitamin B1: 0.18mg (12.05%), Zinc: 1.61mg (10.72%), Copper: 0.21mg (10.52%), Vitamin B3: 2mg (9.99%), Iron: 1.76mg (9.76%), Fiber: 2.4g (9.59%), Vitamin B5: 0.94mg (9.36%), Folate: 33.9µg (8.48%), Vitamin E: 1.24mg (8.3%), Vitamin K: 7.55µg (7.19%), Vitamin B12: 0.42µg (7.06%)