



Gruyère Scalloped Potatoes

 Gluten Free

READY IN



75 min.

SERVINGS



10

CALORIES



342 kcal

SIDE DISH

Ingredients

- ☐ 2 tablespoons flat-leaf parsley fresh chopped
- ☐ 2 garlic cloves chopped
- ☐ 0.5 cup gruyère cheese shredded finely
- ☐ 1 teaspoon penzey's southwest seasoning italian freshly ground
- ☐ 0.3 teaspoon pepper freshly ground
- ☐ 1 teaspoon salt
- ☐ 3 cups whipping cream
- ☐ 2 pounds yukon gold potatoes peeled thinly sliced

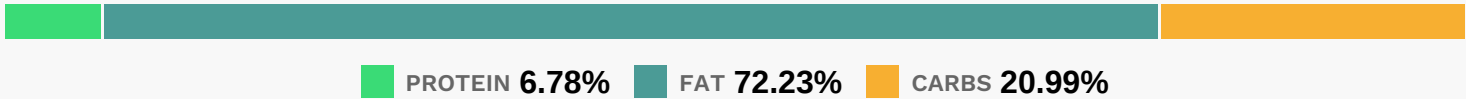
Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ baking pan

Directions

- ☐ Preheat oven to 40
- ☐ Layer potatoes in a 13- x 9-inch or 3-qt. baking dish.
- ☐ Stir together cream and next 4 ingredients in a large bowl. Stir Italian seasoning into cream mixture.
- ☐ Pour cream mixture over potatoes.
- ☐ Bake at 400 for 30 minutes, stirring gently every 10 minutes.
- ☐ Sprinkle with cheese; bake 15 to 20 minutes or until bubbly and golden brown.
- ☐ Let stand on a wire rack 10 minutes before serving.
- ☐ Note: We tested with McCormick Italian Herb Seasoning Grinder.

Nutrition Facts



Properties

Glycemic Index:18.27, Glycemic Load:11.67, Inflammation Score:-7, Nutrition Score:9.2947826696479%

Flavonoids

Apigenin: 1.72mg, Apigenin: 1.72mg, Apigenin: 1.72mg, Apigenin: 1.72mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Kaempferol: 0.74mg, Kaempferol: 0.74mg, Kaempferol: 0.74mg, Kaempferol: 0.74mg Myricetin: 0.13mg, Myricetin: 0.13mg, Myricetin: 0.13mg, Myricetin: 0.13mg Quercetin: 0.65mg, Quercetin: 0.65mg, Quercetin: 0.65mg, Quercetin: 0.65mg

Nutrients (% of daily need)

Calories: 341.71kcal (17.09%), Fat: 28.01g (43.09%), Saturated Fat: 17.7g (110.61%), Carbohydrates: 18.32g (6.11%), Net Carbohydrates: 16.19g (5.89%), Sugar: 2.84g (3.15%), Cholesterol: 87.94mg (29.31%), Sodium: 305mg (13.26%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.91g (11.82%), Vitamin C: 19.56mg (23.7%), Vitamin A: 1185.08IU (23.7%), Vitamin K: 18.64µg (17.75%), Vitamin B6: 0.31mg (15.42%), Phosphorus: 134.81mg (13.48%), Potassium: 465.17mg (13.29%), Calcium: 130.42mg (13.04%), Vitamin B2: 0.18mg (10.84%), Fiber: 2.13g (8.53%), Manganese: 0.17mg (8.45%), Vitamin D: 1.18µg (7.88%), Magnesium: 29.42mg (7.36%), Vitamin B1: 0.09mg (6.21%), Copper: 0.11mg (5.65%), Iron: 0.93mg (5.17%), Vitamin B3: 1.03mg (5.17%), Vitamin B5: 0.5mg (4.97%), Selenium: 3.47µg (4.96%), Folate: 19.75µg (4.94%), Vitamin E: 0.73mg (4.85%), Zinc: 0.71mg (4.76%), Vitamin B12: 0.22µg (3.66%)