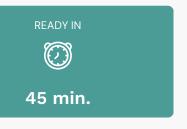


Potato, Celery, and Gruyère Pie







Ingredients

1.5 pounds baking potatoes peeled sliced thin (3)
3 ribs celery sliced
3 cups chicken broth low-sodium homemade canned
0.5 teaspoon thyme dried
0.5 teaspoon pepper black
1.5 cups gruyere cheese grated
0.5 cup cup heavy whipping cream
1 pound pizza dough homemade store-bought
0.5 teaspoon salt

Equipment	
	bowl
	frying pan
	baking sheet
	sauce pan
	oven
	slotted spoon
Diı	rections
	Heat the oven to 40
	Put the broth, potatoes, thyme, salt, and pepper in a medium saucepan. Cover and bring to a boil. Uncover and simmer until the potatoes are just tender, about 5 minutes.
	Remove the potatoes with a slotted spoon and transfer to a bowl.
	Add the celery and cream to the simmering broth and cook, stirring frequently, until the celery is very tender and the cream has thickened, about 10 minutes.
	Add the celery mixture to the potatoes and fold gently to combine.
	Meanwhile, oil two 12-inch pizza pans or large baking sheets. Press the dough into a 9-by-13-inch rectangle on each prepared pan.
	Bake until the dough begins to brown, about 7 minutes. Spoon the potato mixture over the dough.
	Sprinkle the cheese over the top and bake until the cheese and crust are golden, about 15 minutes.
	Variation
	Try some thin-sliced fennel instead of some of the celery. You'll need a total of one-and-a-half cups of the sliced vegetables.
	Wine Recommendation: Pinotage is a grape unique to South Africa. It makes a soft, juicy, berry-flavored red wine with smoky accents akin to syrah. A pinotage will be lovely with the Gruyre in this dish.

Nutrition Facts

Properties

Glycemic Index:37.19, Glycemic Load:24.34, Inflammation Score:-7, Nutrition Score:19.186521571615%

Flavonoids

Apigenin: 0.86mg, Apigenin: 0.86mg, Apigenin: 0.86mg, Apigenin: 0.86mg Luteolin: 0.31mg, Luteolin: 0.31mg, Luteolin: 0.31mg Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 752.41kcal (37.62%), Fat: 31.51g (48.48%), Saturated Fat: 17.45g (109.07%), Carbohydrates: 89.11g (29.7%), Net Carbohydrates: 84.6g (30.76%), Sugar: 9.77g (10.85%), Cholesterol: 88.07mg (29.36%), Sodium: 1557.74mg (67.73%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 31.75g (63.5%), Calcium: 564.43mg (56.44%), Phosphorus: 471.23mg (47.12%), Vitamin B6: 0.68mg (33.93%), Iron: 5.25mg (29.17%), Potassium: 1012.28mg (28.92%), Vitamin B3: 4.36mg (21.81%), Vitamin A: 1049.1IU (20.98%), Vitamin B2: 0.32mg (18.9%), Zinc: 2.72mg (18.15%), Fiber: 4.5g (18.01%), Manganese: 0.35mg (17.46%), Vitamin B12: 1.02μg (16.94%), Magnesium: 64.8mg (16.2%), Vitamin K: 16.69μg (15.9%), Copper: 0.3mg (14.99%), Vitamin C: 10.87mg (13.17%), Selenium: 8.89μg (12.7%), Vitamin B1: 0.18mg (12.16%), Folate: 41.14μg (10.28%), Vitamin B5: 0.94mg (9.43%), Vitamin D: 0.77μg (5.15%), Vitamin E: 0.52mg (3.48%)