



## Potato, Celery, and Gruyère Pie

READY IN



45 min.

SERVINGS



4

CALORIES



752 kcal

### 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

## Directions

- ☐ 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 Gruyere in this dish.

## Nutrition Facts



 PROTEIN **16.56%**  FAT **36.97%**  CARBS **46.47%**

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, Luteolin: 0.31mg Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg Quercetin: 0.12mg, 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 %: 0% (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%)