



WHATSheATE



Potato & Celery Root Gratin with Leeks

 Gluten Free

READY IN



45 min.

SERVINGS



10

CALORIES



480 kcal

SIDE DISH

Ingredients

- ☐ 10 servings pepper black freshly ground
- ☐ 1 pound celery root thick peeled very thinly sliced ()
- ☐ 2 garlic clove peeled
- ☐ 2 cups gruyere cheese grated
- ☐ 3 cups cup heavy whipping cream
- ☐ 10 servings kosher salt
- ☐ 3 leek white halved lengthwise thinly sliced
- ☐ 2 pounds baking potatoes thick peeled very thinly sliced ()

- ☐ 1 sprig thyme leaves fresh divided
- ☐ 2 tablespoons butter unsalted divided ()

Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 350°F.
- ☐ Heat cream, garlic, and thyme sprig in a medium saucepan just until bubbles begin to form around edge of pan.
- ☐ Remove from heat; set aside to steep.
- ☐ Melt 1 tablespoon butter in a medium skillet over medium heat.
- ☐ Add leeks; season with salt and cook, stirring often, until tender (do not brown), 10–12 minutes.
- ☐ Transfer to a small bowl and set aside.
- ☐ Butter a 3-quart gratin dish with remaining 1 tablespoon butter.
- ☐ Layer 1/3 of potato slices and 1/3 of celery root slices evenly over bottom of baking dish. Cover with 1/3 of leeks, then 1/3 of Gruyère.
- ☐ Sprinkle with salt, pepper, and 1 teaspoon thyme leaves. Repeat layers twice more. Strain cream mixture into a medium pitcher and pour over vegetables.
- ☐ Set gratin dish on a large rimmed baking sheet and cover tightly with foil.
- ☐ Bake for 1 hour. Carefully remove foil; continue baking until top is golden brown and sauce is bubbling, 25–30 minutes. DO AHEAD: Can be made 2 hours ahead.
- ☐ Let stand at room temperature. Tent with foil and rewarm in a 300° oven until hot, about 20 minutes.

Nutrition Facts



 **PROTEIN 10.59%**  **FAT 67.6%**  **CARBS 21.81%**

Properties

Glycemic Index:25.88, Glycemic Load:15.2, Inflammation Score:-8, Nutrition Score:15.524347740671%

Flavonoids

Apigenin: 1.1mg, Apigenin: 1.1mg, Apigenin: 1.1mg, Apigenin: 1.1mg Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg Kaempferol: 0.71mg, Kaempferol: 0.71mg, Kaempferol: 0.71mg, Kaempferol: 0.71mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 480.12kcal (24.01%), Fat: 36.87g (56.72%), Saturated Fat: 22.92g (143.26%), Carbohydrates: 26.77g (8.92%), Net Carbohydrates: 24.24g (8.81%), Sugar: 4.52g (5.02%), Cholesterol: 115.74mg (38.58%), Sodium: 457.24mg (19.88%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 13g (25.99%), Vitamin A: 1821.17IU (36.42%), Calcium: 363.54mg (36.35%), Vitamin K: 36.15µg (34.43%), Phosphorus: 314.39mg (31.44%), Vitamin B6: 0.5mg (25.23%), Potassium: 656.7mg (18.76%), Manganese: 0.37mg (18.64%), Vitamin B2: 0.28mg (16.19%), Vitamin C: 12.78mg (15.49%), Magnesium: 52.46mg (13.11%), Zinc: 1.66mg (11.06%), Fiber: 2.53g (10.11%), Iron: 1.81mg (10.08%), Selenium: 7.04µg (10.05%), Folate: 39.08µg (9.77%), Vitamin B1: 0.14mg (9.65%), Vitamin B12: 0.54µg (9.02%), Vitamin D: 1.34µg (8.95%), Copper: 0.18mg (8.89%), Vitamin E: 1.22mg (8.1%), Vitamin B5: 0.81mg (8.09%), Vitamin B3: 1.45mg (7.23%)