



Potato Gratin with Mushrooms and Gruyère

 Gluten Free

READY IN



120 min.

SERVINGS



10

CALORIES



465 kcal

SIDE DISH

Ingredients

- ☐ 0.5 teaspoon pepper black freshly ground ()
- ☐ 2 garlic clove minced
- ☐ 1 cup gruyere cheese grated
- ☐ 1.5 pounds seasoning cubes assorted stemmed (such as crimini and shiitake; 10 cups)
- ☐ 2 cups cup heavy whipping cream
- ☐ 4 cups leek white green finely chopped (and pale parts only; 3 large)
- ☐ 0.3 cup olive oil
- ☐ 1 teaspoon salt ()

- ☐ 3 pounds yukon gold potatoes peeled cut into 1/8-inch-thick slices

Equipment

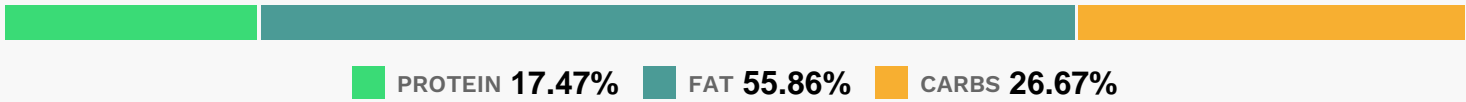
- ☐ frying pan
- ☐ oven
- ☐ pot
- ☐ aluminum foil
- ☐ kitchen towels

Directions

- ☐ Heat 1/4 cup oil in large skillet over medium-high heat.
- ☐ Add leeks; sauté until soft and lightly browned, 10 to 12 minutes.
- ☐ Add mushrooms, sprinkle with salt and pepper, and sauté until soft and liquid evaporates, 7 to 8 minutes.
- ☐ Add garlic; sauté 1 minute. Season with salt and pepper. Set aside. DO AHEAD: Can be made 4 hours ahead.
- ☐ Let stand at room temperature.
- ☐ Preheat oven to 375°F. Pat potato slices dry with kitchen towel.
- ☐ Combine cream, 1 teaspoon salt, and 1/2 teaspoon pepper in large pot.
- ☐ Add potatoes. Bring to boil; reduce heat to medium and simmer, covered, 10 minutes, stirring occasionally.
- ☐ Remove lid; simmer until cream is reduced by about half and potatoes are partially cooked, stirring often and watching closely to prevent mixture from burning, about 3 minutes. Season with salt and pepper.
- ☐ Brush 13 x 9 x 2-inch glass or ceramic baking dish with oil.
- ☐ Transfer half of potato mixture to dish, spreading out in even layer. Spoon mushroom mixture over in even layer. Spoon remaining potato mixture over, spreading in even layer.
- ☐ Sprinkle cheese over. Cover with foil, tenting in center to prevent cheese from sticking to foil.
- ☐ Bake 30 minutes. Uncover; bake until potatoes are tender and top is brown, 20 to 25 minutes longer.

Let rest 10 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:17.77, Glycemic Load:18.88, Inflammation Score:-8, Nutrition Score:14.274782719819%

Flavonoids

Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Kaempferol: 2.04mg, Kaempferol: 2.04mg, Kaempferol: 2.04mg, Kaempferol: 2.04mg Myricetin: 0.09mg, Myricetin: 0.09mg, Myricetin: 0.09mg, Myricetin: 0.09mg Quercetin: 1mg, Quercetin: 1mg, Quercetin: 1mg, Quercetin: 1mg

Nutrients (% of daily need)

Calories: 464.63kcal (23.23%), Fat: 29.51g (45.4%), Saturated Fat: 14.24g (89%), Carbohydrates: 31.7g (10.57%), Net Carbohydrates: 28.03g (10.19%), Sugar: 5.11g (5.67%), Cholesterol: 104.76mg (34.92%), Sodium: 1242.1mg (54%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 20.76g (41.52%), Vitamin C: 31.55mg (38.24%), Vitamin A: 1421.63IU (28.43%), Vitamin B6: 0.52mg (25.97%), Vitamin K: 24.62µg (23.45%), Calcium: 203.8mg (20.38%), Manganese: 0.41mg (20.28%), Potassium: 696.72mg (19.91%), Phosphorus: 198.57mg (19.86%), Fiber: 3.67g (14.69%), Iron: 2.37mg (13.16%), Magnesium: 49.68mg (12.42%), Folate: 47.82µg (11.95%), Vitamin B2: 0.18mg (10.67%), Vitamin E: 1.6mg (10.63%), Copper: 0.2mg (10.12%), Vitamin B1: 0.15mg (9.93%), Vitamin B3: 1.63mg (8.13%), Zinc: 1.08mg (7.17%), Vitamin B5: 0.65mg (6.53%), Selenium: 4.2µg (6%), Vitamin D: 0.84µg (5.61%), Vitamin B12: 0.29µg (4.79%)