



 **16%**  
HEALTH SCORE

## Potato Gratin with Rosemary Crust

READY IN



140 min.

SERVINGS



10

CALORIES



442 kcal

SIDE DISH

### Ingredients

- 1 tablespoon rosemary leaves fresh chopped
- 1 garlic clove minced
- 8 oz gruyere cheese shredded divided
- 0.7 cup cup heavy whipping cream
- 1 teaspoon kosher salt
- 0.3 teaspoon pepper freshly ground
- 14.1 oz pie crust dough refrigerated
- 10 servings rosemary fresh
- 1.5 pounds sweet potatoes and into

- 1.5 pounds yukon gold potatoes

## Equipment

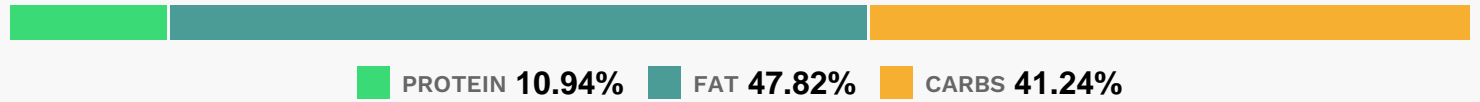
- frying pan
- baking sheet
- oven
- knife
- aluminum foil
- microwave
- spatula
- springform pan
- measuring cup

## Directions

- Preheat oven to 450.
- Unroll piecrusts on a lightly floured surface.
- Sprinkle rosemary, pepper, and 1/2 cup cheese over 1 piecrust; top with remaining piecrust.
- Roll into a 13-inch circle. Press on bottom and up sides of a 9-inch springform pan; fold edges under. Chill.
- Meanwhile, peel and thinly slice Yukon gold and sweet potatoes.
- Layer one-third each of Yukon gold potatoes, sweet potatoes, and salt in prepared crust.
- Sprinkle with 1/4 cup cheese. Repeat layers twice, pressing layers down slightly to fit.
- Microwave cream and garlic in a 1-cup microwave-safe measuring cup at HIGH 45 seconds; pour over potato layers in pan.
- Sprinkle with remaining 3/4 cup cheese. Cover pan with heavy-duty aluminum foil.
- Place on a baking sheet.
- Bake at 450 for 1 hour. Uncover and bake 25 minutes or until potatoes are done and crust is richly browned.
- Let stand 10 to 15 minutes. Carefully transfer to a serving plate, and remove sides of pan. If desired, carefully slide gratin off bottom of pan using a long knife or narrow spatula.

Garnish, if desired.

## Nutrition Facts



### Properties

Glycemic Index:27.38, Glycemic Load:15.51, Inflammation Score:-10, Nutrition Score:16.819999964341%

### Flavonoids

Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg Kaempferol: 0.55mg, Kaempferol: 0.55mg, Kaempferol: 0.55mg, Kaempferol: 0.55mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.49mg, Quercetin: 0.49mg, Quercetin: 0.49mg, Quercetin: 0.49mg

### Nutrients (% of daily need)

Calories: 442.36kcal (22.12%), Fat: 23.6g (36.31%), Saturated Fat: 11.24g (70.26%), Carbohydrates: 45.78g (15.26%), Net Carbohydrates: 41.15g (14.96%), Sugar: 3.92g (4.36%), Cholesterol: 42.88mg (14.29%), Sodium: 603.92mg (26.26%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 12.15g (24.3%), Vitamin A: 10111.95IU (202.24%), Calcium: 278.53mg (27.85%), Phosphorus: 246.7mg (24.67%), Manganese: 0.48mg (23.81%), Vitamin B6: 0.39mg (19.66%), Vitamin C: 15.33mg (18.58%), Fiber: 4.63g (18.51%), Potassium: 592.16mg (16.92%), Vitamin B1: 0.24mg (15.7%), Vitamin B2: 0.23mg (13.26%), Folate: 49.8µg (12.45%), Magnesium: 48.5mg (12.12%), Iron: 2.09mg (11.63%), Vitamin B3: 2.22mg (11.08%), Copper: 0.22mg (10.9%), Vitamin B5: 1.08mg (10.8%), Zinc: 1.51mg (10.09%), Selenium: 6.71µg (9.58%), Vitamin B12: 0.39µg (6.47%), Vitamin K: 6.64µg (6.33%), Vitamin E: 0.58mg (3.85%), Vitamin D: 0.39µg (2.6%)