



Potato, Leek, and Mushroom Gratin

 Gluten Free

READY IN



45 min.

SERVINGS



12

CALORIES



423 kcal

SIDE DISH

Ingredients

- ☐ 0.1 lb butter
- ☐ 0.3 cup cooking wine dry white
- ☐ 1 pound mushroom caps fresh rinsed sliced
- ☐ 1 tablespoon thyme leaves fresh minced
- ☐ 1 tablespoon garlic minced
- ☐ 12 oz gruyère cheese shredded
- ☐ 4 leeks ()
- ☐ 1.8 cups chicken broth low-sodium

- ☐ 0.5 teaspoon pepper
- ☐ 3.8 pounds russet potatoes
- ☐ 1 teaspoon salt
- ☐ 1.8 cups whipping cream

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ baking pan
- ☐ aluminum foil

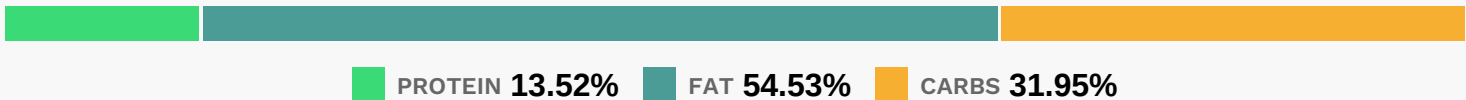
Directions

- ☐ In a 12-inch frying pan or 5- to 6-quart pan over medium-high heat, melt 2 tablespoons of the butter.
- ☐ Add mushrooms and stir often until almost tender, 4 to 5 minutes.
- ☐ Add garlic and stir until mushrooms are golden and tender to bite, 2 to 3 minutes longer.
- ☐ Transfer to a bowl.
- ☐ Trim and discard root ends and tough green tops from leeks.
- ☐ Cut stalks in half lengthwise and rinse well under running water, flipping layers to release dirt.
- ☐ Cut crosswise into 1/4-inch slices; you should have about 4 cups.
- ☐ In the frying pan (no need to wash), over medium-high heat, melt remaining 2 tablespoons butter.
- ☐ Add leeks and thyme and stir often until leeks are limp and beginning to brown, 8 to 10 minutes. Stir into mushrooms.
- ☐ Preheat oven to 35
- ☐ Peel and slice potatoes crosswise as thinly as possible (see notes). In a bowl, whisk together broth, cream, wine, salt, and pepper. In a buttered 9- by 13-inch baking dish (3-qt. capacity), evenly layer a third of the potatoes, half of the mushroom-leek mixture, and 1 cup cheese. Stir

broth-cream mixture and pour a third evenly over the top. Repeat.

- ☐ Layer remaining potatoes, cheese, then cream mixture on top. Set dish in a 10- by 15-inch baking pan.
- ☐ Bake until potatoes are tender when pierced and sauce is bubbly, 1 1/2 to 1 3/4 hours. After about 40 minutes, check browning; if top begins to get dark before potatoes are tender, cover loosely with foil.
- ☐ Let stand about 15 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:26.73, Glycemic Load:21.96, Inflammation Score:-9, Nutrition Score:16.962173897287%

Flavonoids

Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Hesperetin: 0.02mg, Hesperetin: 0.02mg, Hesperetin: 0.02mg, Hesperetin: 0.02mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.26mg, Luteolin: 0.26mg, Luteolin: 0.26mg, Luteolin: 0.26mg Kaempferol: 0.79mg, Kaempferol: 0.79mg, Kaempferol: 0.79mg, Kaempferol: 0.79mg Myricetin: 0.08mg, Myricetin: 0.08mg, Myricetin: 0.08mg, Myricetin: 0.08mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 423.3kcal (21.16%), Fat: 26.13g (40.2%), Saturated Fat: 15.88g (99.28%), Carbohydrates: 34.44g (11.48%), Net Carbohydrates: 31g (11.27%), Sugar: 4.15g (4.62%), Cholesterol: 80.56mg (26.85%), Sodium: 463.14mg (20.14%), Alcohol: 0.51g (100%), Alcohol %: 0.21% (100%), Protein: 14.57g (29.15%), Vitamin B6: 0.72mg (36.03%), Calcium: 352.94mg (35.29%), Phosphorus: 336.45mg (33.65%), Vitamin A: 1421.23IU (28.42%), Manganese: 0.5mg (24.77%), Potassium: 856.99mg (24.49%), Vitamin B3: 3.6mg (17.99%), Vitamin K: 18.87µg (17.97%), Vitamin B2: 0.3mg (17.55%), Magnesium: 63.29mg (15.82%), Vitamin C: 12.99mg (15.75%), Zinc: 2.09mg (13.93%), Fiber: 3.44g (13.75%), Copper: 0.27mg (13.62%), Vitamin B5: 1.3mg (12.98%), Iron: 2.29mg (12.72%), Folate: 48.46µg (12.11%), Selenium: 8.32µg (11.89%), Vitamin B1: 0.17mg (11.06%), Vitamin B12: 0.55µg (9.19%), Vitamin D: 0.88µg (5.84%), Vitamin E: 0.8mg (5.31%)