



## Scalloped Potatoes

 Gluten Free

READY IN



120 min.

SERVINGS



8

CALORIES



434 kcal

SIDE DISH

### Ingredients

- 0.5 teaspoon pepper black freshly ground
- 0.5 teaspoon thyme sprigs fresh finely chopped
- 2 medium garlic clove minced
- 5 ounces gruyere cheese shredded
- 1 quart half and half
- 1 tablespoon kosher salt
- 4 pounds baking potatoes
- 2 tablespoons butter unsalted plus more for coating the baking dish cut into 8 pieces, ()

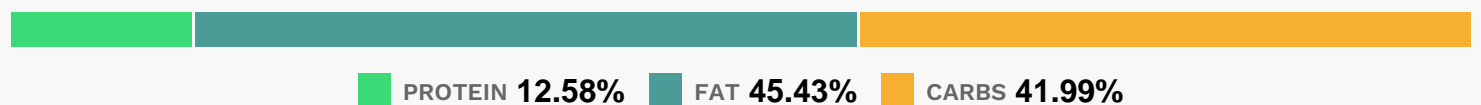
## Equipment

- oven
- wire rack
- pot
- baking pan
- aluminum foil
- slotted spoon
- dutch oven

## Directions

- Heat the oven to 350°F and arrange a rack in the upper third. Coat a 13-by-9-inch baking dish with butter; set aside.
- Place the half-and-half, garlic, salt, pepper, and thyme in a large, wide pot or Dutch oven. Peel and cut the potatoes into 1/8-inch-thick slices and add them to the pot. Bring the mixture to a simmer over medium heat, gently folding the potatoes into the sauce occasionally (this helps the potatoes heat evenly), about 20 minutes total. Using a slotted spoon, transfer half of the potatoes to the prepared baking dish and arrange them in an even layer. Evenly sprinkle with half of the cheese.
- Transfer the remaining potatoes to the dish, arranging them in an even layer.
- Pour the half-and-half mixture from the pot over the potatoes.
- Sprinkle with the remaining half of the cheese and scatter the butter pieces on top.
- Bake uncovered until the potatoes are very tender and the top of the casserole is dark golden brown and bubbling, about 1 hour (cover the dish with foil if the top starts to get too brown).
- Remove to a wire rack and let sit for 10 minutes before serving.

## Nutrition Facts



## Properties

Glycemic Index:23.97, Glycemic Load:32.32, Inflammation Score:-7, Nutrition Score:15.671304505804%

## Flavonoids

Luteolin: 0.06mg, Luteolin: 0.06mg, Luteolin: 0.06mg, Luteolin: 0.06mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## Nutrients (% of daily need)

Calories: 433.96kcal (21.7%), Fat: 22.36g (34.4%), Saturated Fat: 13.52g (84.53%), Carbohydrates: 46.49g (15.5%), Net Carbohydrates: 43.48g (15.81%), Sugar: 6.37g (7.07%), Cholesterol: 68.42mg (22.81%), Sodium: 1082.61mg (47.07%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 13.93g (27.87%), Vitamin B6: 0.87mg (43.31%), Phosphorus: 346.63mg (34.66%), Calcium: 338.81mg (33.88%), Potassium: 1122.69mg (32.08%), Vitamin B2: 0.36mg (20.98%), Manganese: 0.39mg (19.66%), Magnesium: 71.06mg (17.77%), Vitamin C: 14.43mg (17.49%), Vitamin B1: 0.23mg (15.6%), Vitamin A: 683.16IU (13.66%), Copper: 0.26mg (12.79%), Vitamin B3: 2.51mg (12.53%), Zinc: 1.83mg (12.19%), Fiber: 3.01g (12.05%), Iron: 2.09mg (11.64%), Vitamin B5: 1.13mg (11.35%), Selenium: 7.41µg (10.59%), Folate: 37.28µg (9.32%), Vitamin B12: 0.51µg (8.57%), Vitamin K: 6.56µg (6.25%), Vitamin E: 0.45mg (3.01%), Vitamin D: 0.16µg (1.06%)