



The Ultimate Potato Gratin

 **Gluten Free**

READY IN

ready

115 min.

SERVINGS

servings

6

CALORIES

calories

668 kcal

SIDE DISH

Ingredients

- ☐ 2 pounds baking potatoes unpeeled thinly sliced ()
- ☐ 0.5 bunch chives fresh finely chopped
- ☐ 4 garlic cloves finely chopped
- ☐ 2.5 cups heavy cream
- ☐ 2 cups parmesan grated
- ☐ 1 head savoy cabbage shredded cored cleaned
- ☐ 6 servings sea salt and pepper black freshly ground
- ☐ 2 inch slab bacon thinly sliced

- ☐ 2 tablespoons butter unsalted plus more for greasing the gratin dish

Equipment

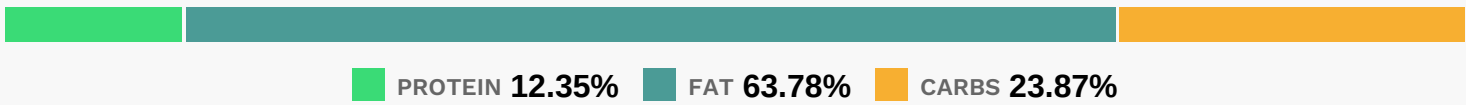
- ☐ bowl
- ☐ frying pan
- ☐ paper towels
- ☐ oven
- ☐ casserole dish
- ☐ wooden spoon
- ☐ aluminum foil
- ☐ slotted spoon

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat the oven to 375 degrees F.
- ☐ Finely shred the cabbage.
- ☐ Cut the bacon into 1/2-inch chunks.
- ☐ Place a small skillet over medium-low heat and fry the bacon, until crisp.
- ☐ Remove from pan with a slotted spoon and drain on paper towels. Set aside.
- ☐ Add 1 tablespoon butter to bacon fat in frying pan. When it has melted add 1/2 the garlic and give it a quick stir with a wooden spoon to soften.
- ☐ Add the cabbage and coat it with the butter. Slowly let it wilt.
- ☐ Add the bacon. Season with salt and freshly ground black pepper.
- ☐ Remove from heat and add most of the chives, reserving a little for the garnish.
- ☐ Generously butter the bottom and sides of an ovenproof casserole dish.
- ☐ In a large bowl, combine the potatoes, 1 1/2 cups of cream, 1 cup of Parmesan, and the remaining garlic. Season with salt and freshly ground black pepper. Using your hands, place a layer of potatoes in the casserole dish.
- ☐ Sprinkle with Parmesan and repeat with 2 more layers. Spoon the cabbage mixture on top and spread it out evenly over the potatoes. Top it off with 2 more layers of potato and Parmesan.

- ☐
- Pour the remaining 1cup cream over the dish.
- ☐
- Sprinkle with the remaining Parmesan.
- ☐
- Cover dish with aluminum foil.
- ☐
- Bake for 1 hour.
- ☐
- Remove foil and bake for 30 minutes until golden brown. Leave for 10 minutes before serving.
- ☐
- Garnish with fresh chives.
- ☐
- *Cook's Note: Slice the potatoes immediately before using so they don't turn brown.

Nutrition Facts



Properties

Glycemic Index:41.79, Glycemic Load:23.42, Inflammation Score:-10, Nutrition Score:29.59869550622%

Flavonoids

Apigenin: 1.03mg, Apigenin: 1.03mg, Apigenin: 1.03mg, Apigenin: 1.03mg Luteolin: 0.27mg, Luteolin: 0.27mg, Luteolin: 0.27mg, Luteolin: 0.27mg Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg Kaempferol: 1.22mg, Kaempferol: 1.22mg, Kaempferol: 1.22mg, Kaempferol: 1.22mg Myricetin: 0.15mg, Myricetin: 0.15mg, Myricetin: 0.15mg, Myricetin: 0.15mg Quercetin: 0.59mg, Quercetin: 0.59mg, Quercetin: 0.59mg, Quercetin: 0.59mg

Nutrients (% of daily need)

Calories: 668.1kcal (33.41%), Fat: 48.82g (75.1%), Saturated Fat: 30.85g (192.82%), Carbohydrates: 41.12g (13.71%), Net Carbohydrates: 34.42g (12.52%), Sugar: 7.53g (8.37%), Cholesterol: 145.32mg (48.44%), Sodium: 616.82mg (26.82%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 21.26g (42.53%), Vitamin K: 110.9µg (105.62%), Vitamin C: 56.53mg (68.52%), Vitamin A: 3351.77IU (67.04%), Calcium: 537.8mg (53.78%), Vitamin B6: 0.9mg (44.98%), Phosphorus: 440.76mg (44.08%), Folate: 148.03µg (37.01%), Potassium: 1113.5mg (31.81%), Manganese: 0.56mg (28.14%), Fiber: 6.69g (26.76%), Magnesium: 99.39mg (24.85%), Vitamin B2: 0.4mg (23.35%), Selenium: 12.94µg (18.48%), Vitamin B1: 0.27mg (17.92%), Copper: 0.28mg (13.96%), Zinc: 2.04mg (13.59%), Iron: 2.33mg (12.92%), Vitamin D: 1.83µg (12.18%), Vitamin B5: 1.16mg (11.64%), Vitamin B3: 2.22mg (11.11%), Vitamin B12: 0.57µg (9.51%), Vitamin E: 1.37mg (9.14%)