



Three-Cheese Garlic Scalloped Potatoes



Gluten Free



Popular

READY IN



70 min.

SERVINGS



6

CALORIES



621 kcal

SIDE DISH

Ingredients

- ☐ 2 tablespoons butter divided
- ☐ 2 cloves garlic thinly sliced
- ☐ 1 pint heavy cream
- ☐ 4 slices provolone cheese
- ☐ 0.5 cup romano cheese grated
- ☐ 6 servings salt and pepper to taste
- ☐ 2 cups cheddar cheese shredded
- ☐ 1.5 pounds yukon gold potatoes thinly sliced

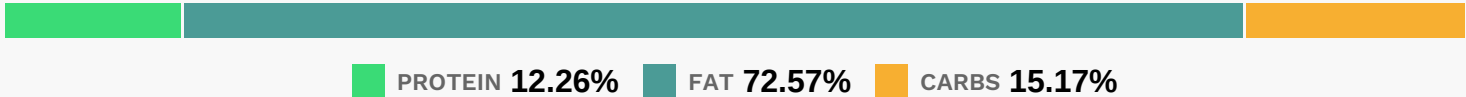
Equipment

- ☐ oven
- ☐ casserole dish

Directions

- ☐ Preheat the oven to 325 degrees F (165 degrees C). Grease a 1 1/2 quart or larger casserole dish with butter or nonstick spray.
- ☐ Layer half of the potato slices in the bottom of the casserole dish. Dot with half of the butter cut or pinched into small pieces. Arrange half of the garlic slices over the potatoes, then pour half of the heavy cream over.
- ☐ Sprinkle one cup of Cheddar cheese over the layer, and season with salt and pepper. Repeat layering of potatoes, garlic, cream and Cheddar cheese, then top with the slices of provolone cheese. Season again with salt and pepper.
- ☐ Bake for 1/2 hour in the preheated oven, then sprinkle the Parmesan or Romano cheese over the top. This will create a semi-hard cheese crust. Continue baking uncovered for another 30 minutes, or until potatoes are tender when tested with a fork.

Nutrition Facts



Properties

Glycemic Index:40.79, Glycemic Load:15, Inflammation Score:-8, Nutrition Score:16.357391108637%

Flavonoids

Kaempferol: 0.91mg, Kaempferol: 0.91mg, Kaempferol: 0.91mg, Kaempferol: 0.91mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.81mg, Quercetin: 0.81mg, Quercetin: 0.81mg, Quercetin: 0.81mg

Nutrients (% of daily need)

Calories: 620.79kcal (31.04%), Fat: 50.78g (78.13%), Saturated Fat: 31.39g (196.2%), Carbohydrates: 23.88g (7.96%), Net Carbohydrates: 21.36g (7.77%), Sugar: 3.46g (3.84%), Cholesterol: 154.22mg (51.41%), Sodium: 690.49mg (30.02%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 19.3g (38.61%), Calcium: 519.44mg (51.94%), Phosphorus: 411.7mg (41.17%), Vitamin A: 1801.73IU (36.03%), Vitamin C: 23.12mg (28.03%), Vitamin B2: 0.42mg (24.99%), Selenium: 16.6µg (23.71%), Vitamin B6: 0.42mg (20.85%), Potassium: 611.15mg (17.46%), Zinc: 2.54mg

(16.94%), Vitamin B12: 0.81µg (13.53%), Magnesium: 49.08mg (12.27%), Vitamin D: 1.59µg (10.62%), Fiber: 2.52g (10.06%), Manganese: 0.2mg (9.91%), Vitamin B1: 0.13mg (8.34%), Vitamin B5: 0.8mg (7.99%), Vitamin E: 1.18mg (7.84%), Folate: 31.23µg (7.81%), Copper: 0.15mg (7.63%), Iron: 1.17mg (6.52%), Vitamin B3: 1.3mg (6.5%), Vitamin K: 6.39µg (6.08%)