



Three-Cheese Scalloped Potatoes

 Gluten Free

READY IN



125 min.

SERVINGS



12

CALORIES



404 kcal

SIDE DISH

Ingredients

- 4 pounds baking potatoes scrubbed
- 3 bay leaves
- 1 tablespoon thyme sprigs fresh chopped
- 2 cloves garlic finely chopped
- 5.5 oz gruyere cheese shredded
- 2 cups cup heavy whipping cream
- 1 onion finely chopped
- 0.8 cup parmesan grated

- 12 servings salt and pepper
- 1.5 cups cheddar cheese shredded
- 1 tablespoon butter unsalted

Equipment

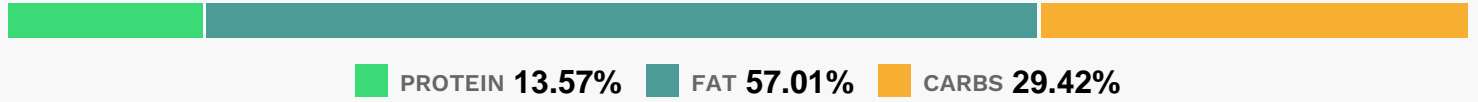
- bowl
- frying pan
- baking sheet
- oven
- pot
- baking pan
- aluminum foil

Directions

- Bring a large pot of salted water to a boil.
- Add potatoes and cook, removing when not quite tender, 25 to 30 minutes.
- Drain and set aside until potatoes are cool enough to handle.
- In a small skillet, melt 1 Tbsp. butter over medium heat.
- Add onion and cook, stirring occasionally, until tender, about 6 minutes.
- Add garlic and cook, stirring, until fragrant, about 2 minutes longer.
- Transfer to a medium bowl and let cool.
- Preheat oven to 350F and line a large baking sheet with foil. Generously butter a 9-by-13-inch baking dish and place it on lined baking sheet.
- Add Gruyere, Cheddar, Parmesan, thyme, 2 tsp. salt and 1 tsp. pepper to onion mixture and stir until well combined.
- Peel and slice potatoes 1/4-inch thick. Arrange 1/3 of potatoes in baking dish, overlapping where necessary, and sprinkle with 1/3 of cheese mixture. Repeat layering twice, finishing with cheese.
- Pour cream over all potatoes and press bay leaves on top.

- Bake until cream is mostly absorbed and top is golden brown and bubbling, about 1 hour 15 minutes.
- Remove bay leaves.
- Let cool for 10 minutes and serve.

Nutrition Facts



Properties

Glycemic Index:20.06, Glycemic Load:21.9, Inflammation Score:-8, Nutrition Score:12.833912973819%

Flavonoids

Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg Luteolin: 0.27mg, Luteolin: 0.27mg, Luteolin: 0.27mg, Luteolin: 0.27mg Isorhamnetin: 0.46mg, Isorhamnetin: 0.46mg, Isorhamnetin: 0.46mg, Isorhamnetin: 0.46mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 1.87mg, Quercetin: 1.87mg, Quercetin: 1.87mg, Quercetin: 1.87mg

Nutrients (% of daily need)

Calories: 403.55kcal (20.18%), Fat: 26.02g (40.04%), Saturated Fat: 15.96g (99.77%), Carbohydrates: 30.22g (10.07%), Net Carbohydrates: 28g (10.18%), Sugar: 2.63g (2.93%), Cholesterol: 80mg (26.67%), Sodium: 497.97mg (21.65%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 13.94g (27.87%), Calcium: 356.92mg (35.69%), Phosphorus: 297.19mg (29.72%), Vitamin B6: 0.58mg (29.06%), Potassium: 714.72mg (20.42%), Vitamin A: 956.78IU (19.14%), Vitamin B2: 0.25mg (14.71%), Manganese: 0.28mg (13.77%), Selenium: 9.21µg (13.16%), Vitamin C: 10.64mg (12.89%), Magnesium: 50.83mg (12.71%), Zinc: 1.77mg (11.77%), Vitamin B1: 0.15mg (10.12%), Copper: 0.18mg (8.98%), Fiber: 2.22g (8.88%), Iron: 1.58mg (8.77%), Vitamin B12: 0.5µg (8.3%), Vitamin B3: 1.65mg (8.27%), Folate: 29.56µg (7.39%), Vitamin B5: 0.73mg (7.34%), Vitamin D: 0.85µg (5.64%), Vitamin K: 4.91µg (4.68%), Vitamin E: 0.57mg (3.77%)