

SCALLOPED POTATOES

Warm, cozy and packed with flavour. Serve with ham or a roast chicken and you'll make this a regular rotation meal, ANY time of the year!

TOOLS

- Cutting board
- Sharp knife, or mandolin with guard - BE CAREFUL and ALWAYS use the guard
- 8x8 or 9x9 baking dish - metal, glass, ceramic all work
- Non stick spray, or butter | margarine for greasing the pan
- Tin foil

INGREDIENTS

- 2-3 thinly sliced medium potatoes (2 Russets, or 3 Yukon gold)
- 2 cups heavy whipping cream (or 2 cups milk + 1 tablespoon of sprinkled flour)
- ½ teaspoon garlic powder
- ½ teaspoon ground thyme
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 3/4 cup freshly grated Parmesan cheese
- 1 tablespoon butter to “dot” the top

DIRECTIONS

1. Prep work. Preheat the oven to 350°F.
2. Generously grease an 8x8 / 2-quart casserole dish with butter or spray with non-stick spray .
3. Thinly slice the potatoes to 1/8” thickness.
4. If you're doing this step ahead of time, you'll want to soak the potatoes in cold water. If you're making this right away, it's ok to just slice and leave in a bowl, before assembling.
5. Layer rows of thinly sliced potatoes around the baking dish.

6. Sprinkle a little garlic powder, then ground thyme, then parmesan cheese, then a drizzle of cream.
7. Repeat the layers until you reach the top.
8. Add a little more parmesan cheese. Add a touch of salt and pepper.
9. Dot with butter then bake for about 30 minutes covered.
10. Uncover and continue to bake another 15-20 minutes until golden and fork tender.
11. Enjoy!