

Foodnity Recipes

Easy Scalloped Potatoes Recipe

15 min Prep time	**35 min** Cook time	**50 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lbs Yukon Gold potatoes, thinly sliced
- [ ] 1 cup heavy cream
- [ ] 1 cup sharp cheddar cheese, grated
- [ ] 1 medium yellow onion, thinly sliced
- [ ] 2 cloves garlic, minced
- [ ] 3 tbsp unsalted butter

Seasoning

- [ ] 1 tsp kosher salt
- [ ] ½ tsp freshly ground black pepper
- [ ] ¼ tsp smoked paprika

Instructions

1. Preheat the oven to 375°F (190°C). Grease a 9-x-13-inch baking dish with a thin layer of butter.
2. In a saucepan, melt the butter over medium heat, add the onion and garlic, and sauté until translucent, about 3 minutes.
3. Stir in the heavy cream, salt, pepper, and smoked paprika; bring to a gentle simmer, then whisk in half of the grated cheese until melted.
4. Arrange a layer of potato slices in the dish, pour a third of the sauce over, sprinkle a bit of the remaining cheese, then repeat layers two more times.
5. Cover the dish tightly with foil and bake for 30 minutes; remove foil and bake an additional 10-12 minutes until the top is golden and the potatoes are tender.
6. Let the casserole rest for 5 minutes before serving; this allows the sauce to set and makes slicing easier.

Nutrition per serving

420 kcal	12 g	32 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a crispier top, switch the oven to broil for the last 2 minutes, watching closely.
- For a subtle herb note, sprinkle fresh thyme over the top before serving.
- You can add thinly sliced ham or turkey ham for a meatier version if desired.