



4 SERVINGS



70 MINUTES



291 CALS

Ready to Dress up Your Potatoes? Try This Scalloped Potatoes Recipe!

SOPHIE VIAU

Ingredients

- 1 tsp canola oil
- 2 cloves garlic, finely chopped
- 1 onion, sliced
- 1/4 tsp thyme
- 1 tbsp all-purpose flour
- 1 1/2 cups milk
- 1/2 cup water
- 1/2 cup 15% baking cream
- 1/4 tsp ground nutmeg
- 1/4 tsp black pepper
- 4 medium potatoes, thin slices, wiped
- 1/4 cup grated Parmesan cheese or other
- 1 pinch parsley to garnish

Instructions



PREP: 20M

| COOK: 50M

| READY IN: 1H 10M

1. Preheat oven to 375 ° F. Spray a 9" dish with vegetable spray. Reserve.
2. In a large saucepan, heat oil over medium-high heat. Add garlic, onion and thyme. Cook 5 minutes.
3. Gradually add milk, cream, water and flour, stirring with a whisk. Cook, stirring with the whisk until the sauce has thickened, about 5 minutes. Remove from heat and add seasonings.
4. Place a third of the potatoes in the dish and cover with half of the sauce. Repeat and finish with the potatoes. Sprinkle with cheese and cover with foil.
5. Bake 40 minutes. Remove the paper and cook until the top is golden, about 10 minutes. Garnish with fresh parsley and serve.