

# DINNERLY



## Holiday Side Dish: Bacon Scalloped Potatoes

with Parmesan



50min



2 Servings

This side is perfect for feeding a crowd! The couples plan serves 6-8 and the family plan serves 8-10. So, if you're still waiting to text mom back about your contribution to the holiday dinner spread, wipe that anxiety off your face, because this one will win you the Favorite Child Award—especially if you're an only child! Crispy potatoes + Thick-Cut Bacon + Two Cheeses = Happy Holidays. We've got you covered!



### WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 1 yellow onion
- 2 russet potatoes
- ¾ oz Parmesan <sup>2</sup>
- 3 (1 oz) cream cheese <sup>2</sup>

### WHAT YOU NEED

- olive oil
- all-purpose flour <sup>1</sup>
- milk <sup>2</sup>
- kosher salt & ground pepper
- garlic

### TOOLS

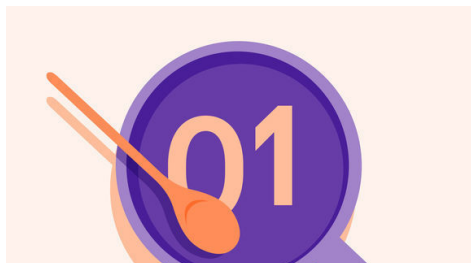
- large baking dish
- box grater or microplane
- medium skillet

### ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

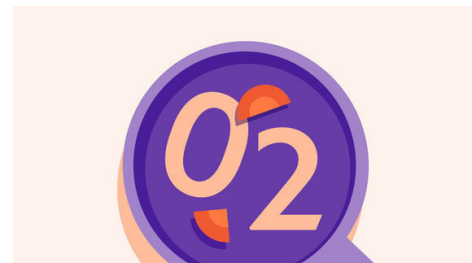
### NUTRITION PER SERVING

Calories 320kcal, Fat 14g, Carbs 33g, Protein 15g



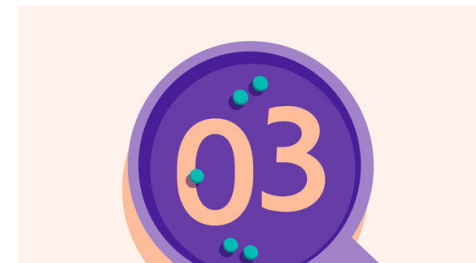
#### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Cut **bacon** crosswise into ¼-inch pieces. Peel and finely chop **1 teaspoon garlic**. Halve **onion**, then peel and thinly slice both halves. Scrub **potatoes**; slice crosswise into ¼-inch thick rounds (no need to peel). Spread onions and potatoes in an even layer in a large baking dish. Finely grate **Parmesan**.



#### 2. Cook bacon

Heat **1 teaspoon oil** in a medium skillet over medium-high. Transfer **bacon** to skillet and cook until golden brown and just crisp, 5–6 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate. Carefully spoon off **all but 1 tablespoon of the bacon fat**. Return skillet to stovetop.



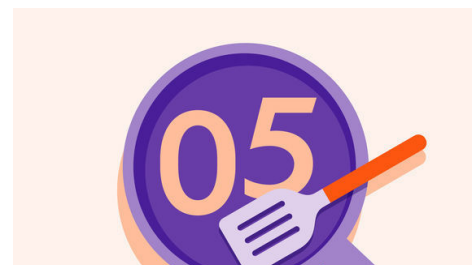
#### 3. Make cream sauce

Heat **reserved bacon fat** in same skillet over medium-high. Stir in **1 teaspoon chopped garlic** and **1 tablespoon flour**; cook until fragrant, about 30 seconds. Add **all of the cream cheese** and **¾ cup each water and milk**. Bring to a brisk simmer over high, stirring, 2–3 minutes; remove from heat. Season with **1 teaspoon salt** and **a few grinds pepper**.



#### 4. Assemble dish

Spoon **cream sauce** and **half of the bacon** over **potatoes and onions**, then sprinkle with **grated Parmesan**. (The mixture will not completely cover potatoes.)



#### 5. Bake & serve

Bake **scalloped potatoes** on upper oven rack until tender and browned on top, 40–45 minutes. Let stand 10 minutes. Garnish **scalloped potatoes** with **remaining bacon**, and serve. Enjoy!



#### 6. Make it meatless!

Swap the bacon for sliced mushrooms in step 2 and pan-fry until crispy like bacon.