

## Thanksgiving! Scalloped Potatoes

serves 4/8

Featured in Martha's 100th Cookbook



2,5h



2 Servings

### What we send

- 3 potatoes
- 8 oz milk <sup>1</sup>
- 2 (3 oz) mascarpone <sup>1</sup>
- 4 (1 oz) sour cream <sup>1</sup>
- garlic
- 2 (2 oz) shredded fontina <sup>1</sup>
- 2 (¾ oz) Parmesan <sup>1</sup>
- ¼ oz fresh thyme
- 2 pkts chicken broth concentrate

### What you need

- kosher salt & ground pepper
- unsalted butter or nonstick spray for greasing baking dish <sup>1</sup>

### Tools

- 2 quart baking dish
- mandolin or V-slicer (optional)

### Allergens

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

### Nutrition per serving

Calories 1080kcal, Fat 61g, Carbs 87g, Protein 50g

## 1. Prep ingredients

Preheat oven to 350°F with a rack in the center position. Butter or grease a 2 quart baking dish with nonstick spray. Finely chop 2 large garlic cloves. Pick and finely chop 1 teaspoon thyme leaves.

## 4. Assemble gratin

In a small bowl, toss together fontina and Parmesan cheeses; set aside ⅓ for step 5. Shingle ⅓ of potatoes in prepared baking dish; sprinkle with half remaining cheese mixture. Top with another ⅓ of potatoes and remaining cheese mixture. Shingle over remaining potatoes; pour over any remaining milk mixture.

## 2. Mix sauce

In a large bowl, whisk together milk, sour cream, mascarpone, broth concentrate, thyme, garlic, ½ teaspoon salt, and ¼ teaspoon pepper (omit broth concentrate and add another ½ teaspoon salt if making vegetarian).

## 5. Bake gratin

Cover baking dish with aluminum foil and set on a rimmed baking sheet. Bake on center rack for 1 hour. Remove foil from baking dish, sprinkle with reserved cheese mixture, and continue baking until potatoes are tender, sauce has thickened, and surface is golden brown, another 20-30 minutes.

## 3. Prep potatoes

Peel potatoes and thinly slice crosswise into slices no thicker than ⅛-inch thick (use a mandoline if you have one). Add potatoes directly into milk mixture as you slice to prevent potatoes from oxidizing (or slice directly into milk mixture with a mandoline). Stir potatoes to make sure all sides are fully coated.

## 6. Rest & serve

Remove baking dish from oven and rest for at least 30 minutes before serving. Enjoy!