

Martha 100

Bacon Scalloped Potatoes



1,5h



2 Servings

What we send

- 24 oz Yukon gold potatoes
- 10 oz Alfredo sauce ¹
- garlic
- 2 (2 oz) shredded fontina ¹
- ¾ oz Parmesan ¹
- ¼ oz fresh thyme
- ¼ oz fresh chives
- 4 oz pkg thick-cut bacon
- 1 pkt chicken broth concentrate
- ¼ oz warm spice blend

What you need

- kosher salt & ground pepper

Tools

- microplane or grater
- 2.5 quart baking dish
- medium skillet

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 375° F with a rack in the center. Finely grate ½ teaspoon garlic. Finely grate parmesan. Cut bacon into ½ inch strips. Finely chop 1 teaspoon thyme leaves.

Peel potatoes and thinly slice, slices should be no more than ⅛ inch thick.

4. Bake

Cover tightly with tinfoil and transfer to center oven rack. Bake for 35 minutes. Uncover and sprinkle the top with remaining fontina. Return to oven and increase temperature to 400° F. Bake until top is golden brown and mixture is bubbling, 20–25 minutes more. Remove and let sit for 10 minutes.

Chop chives and garnish scalloped potatoes. Enjoy!

2. Make sauce

Place bacon in a medium skillet over medium. Cook until fat is rendered and bacon is crisp, about 5 minutes. Remove from heat.

In a medium bowl, mix to combine alfredo sauce, garlic, parmesan cheese, chicken broth packet, ½ teaspoon salt, a pinch of the warm spice blend, and a few grinds pepper.

5.

3. Prep potatoes

Spread ⅓ cup of Alfredo mixture on the bottom of a 2.5 quart baking dish in an even layer. Shingle half of the potatoes over the top and then spread another ⅓ cup of Alfredo mixture over the top of the potatoes. Top with 1 packet fontina cheese, bacon, and thyme. Shingle remaining potatoes over the top and then spread another ⅓ cup Alfredo mixture over the top.

6.