



## Holiday Side Dish: Crispy Potatoes Lyonnaise

with Bacon & Parmesan



2h



2 Servings

We're decking out your holiday table with fancified French-style potatoes. Here we stack thinly sliced potatoes in a baking dish in neat rows, studded with crispy bacon and caramelized onions. It's all covered in a savory herby broth and baked until the potatoes are crisp on the top and tender underneath. A blanket of Parmesan and fresh lemon zest takes this side dish over the top.



## What we send

- 4 oz pkg thick-cut bacon
- 1 medium yellow onion
- 4 (½ lb) russet potatoes
- ¼ oz fresh thyme
- garlic
- 2 pkts chicken broth concentrate
- 2 (¾ oz) Parmesan <sup>7</sup>
- ¼ oz fresh chives
- 1 lemon

## What you need

- butter <sup>7</sup>
- kosher salt & ground pepper

## Tools

- medium nonstick skillet
- medium (1½ qt) baking dish
- microplane or grater

## Cooking tip

Using a mandoline instead of slicing the potatoes by hand is faster, and produces thin, even rounds.

## Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 420kcal, Fat 16g, Carbs 49g, Proteins 20g



### 1. Cook bacon

Preheat oven to 450°F with a rack in the center. Grease a medium baking dish with **butter**. Cut **bacon** into ½-inch pieces. Place bacon in a medium nonstick skillet and set over medium heat. Cook, stirring occasionally, until bacon is golden brown and crisp, about 4 minutes. Transfer to a large bowl. Reserve **bacon drippings** in skillet for step 2.



### 2. Cook onions

Halve and thinly slice **all of the onion**. Heat reserved skillet with **bacon drippings** over medium. Add onions and **1 tablespoon butter**. Cook, stirring occasionally, until jammy and caramelized, about 20 minutes. Remove from heat. Transfer caramelized onions and any skillet drippings to large bowl with **bacon**.



### 3. Prep ingredients

Peel **potatoes**; thinly slice crosswise into rounds (as thin as possible). Pick **1 tablespoon thyme leaves**; discard stems. Finely chop **2 teaspoons garlic**. In a measuring cup, combine **all of the broth concentrate, 1¾ cups water, 1½ teaspoons salt, and a few grinds of pepper**. To bowl with **bacon and onions**, add broth mixture, thyme leaves, potatoes, and garlic; toss to coat.



### 4. Assemble potatoes

Arrange neat stacks of **potatoes** in prepared baking dish (it's okay if **onions** and **bacon** are tucked between the layers) in rows with edges aligned vertically. Potatoes should be tightly packed. Pour **remaining broth mixture, onions, and bacon** over top. Cover tightly with foil.



### 5. Bake potatoes

Transfer baking dish to center oven rack and bake, covered, for 20 minutes. Remove foil and continue baking until **potatoes** begin to brown, about 20 minutes more. Meanwhile, finely grate **all of the Parmesan**. Sprinkle Parmesan over top of potatoes and continue baking until potatoes are very tender and top is golden brown, about 20 minutes more.



### 6. Finish & serve

Thinly slice **chives**. Finely grate **zest from half of the lemon**; cut lemon into wedges. Sprinkle **potatoes** with **chives, lemon zest, and a few grinds of pepper**. Serve **potatoes** with **lemon wedges** on the side for squeezing over. Enjoy!