

# Individual Potato Gratins

## Ingredients

- 2 large russet potatoes, peeled and sliced thinly
- 1/2 cup grated swiss cheese
- 2 stalks green onion, diced
- 3/4 cup heavy cream
- salt and pepper

## Instructions

### Directions

Preheat oven to 375 degrees F.

Spray 8 muffin tins with vegetable spray. Layer potato slices, cheese, and onions into each muffin cup. Season with salt and pepper and top each gratin with 1 or 2 tablespoons of heavy cream. Cover with foil and bake for 30 to 40 minutes, removing the foil halfway through cooking time. Invert gratins onto plate and serve.

## Notes

I have used regular milk, different cheese and regular onion and it works.

I do cut down on the onion, both green and regular. My families preferences.

(Actually Brandon) :)

## Summary

**Yield:** 5

**Source:**

<http://www.foodnetwork.com/chefs/melissa-darabian.html>

**Prep Time:** 1 hour

**Category:** Potatoes

**Cuisine:** American