

Scalloped Potatoes with Cheese

Ingredients

- 1 clove garlic, cut in half
- cooking spray
- 6 red potatoes, peeled (about 2 lbs.)
- 2 tbsps butter, melted
- 1/2 tsp salt
- 1/8 tsp freshly ground black pepper
- 1/2 cup shredded Gruyere cheese (2 oz.)
- 1 cup fat-free milk

Instructions

Serves: 7

Oven Temperature: 425 degrees

Rating: Awesome

Coat 11 X 7-inch baking dish with cooking spray. Rub bottom and sides with the cut side of the garlic halves.

Cut potatoes into 1/8" slices. Arrange half of the potatoes in the dish, and drizzle with half of the butter. Sprinkle with half of the salt and pepper, and top with half of the cheese. Repeat the layers.

In a small saucepan, bring milk to a boil over low heat; pour over potato mixture. Bake for 40 minutes or until tender.

Summary

Yield: 7

Source: Priscilla Warnke/Cooking Light Magazine

Prep Time: 15 minutes

Category: Potatoes