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PARMESAN SCALLOPED POTATOES

(Southern Living – April 2011)

Makes 8-10 Servings

- 2 pounds Yukon gold potatoes, peeled and thinly sliced
- 3 cups whipping cream
- ¼ cup chopped fresh flat-leaf parsley
- 2 garlic cloves, chopped
- 1½ teaspoon salt
- ¼ teaspoon freshly ground pepper
- ½ cup grated Parmesan cheese

Directions:

1. Preheat oven to 400. Layer potatoes in a 13 x 9 inch or 3-qt baking dish.
2. Stir together cream and next 4 ingredients in a large bowl. Pour cream mixture over potatoes.
3. Bake at 400 for 30 minutes, stirring gently every 10 minutes.
4. Sprinkle with cheese; bake 15-20 minutes or until bubbly and golden brown.
5. Let stand on a wire rack 10 minutes before serving.

Note: Gently stirring twice while baking promotes even cooking and creaminess to this dish. Pull out of the oven, stir once more, then sprinkle with cheese, and continue baking without stirring for a casserole that is golden brown on top.