

Why These Crispy, Creamy, and These Classic Scalloped Potatoes Are My Foolproof Holiday Side Dish

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OVEN
375°F

TIME
20 min

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INGREDIENTS

- 4 large russet potatoes, thinly sliced
- 2 cups heavy cream
- 1 cup shredded sharp cheddar cheese
- 1 cup grated Parmesan cheese
- 2 cloves garlic, minced
- Salt and pepper to taste
- 2 tablespoons butter, for greasing
- Fresh parsley, for garnish

DIRECTIONS

1. Preheat your oven to 375°F (190°C) and grease a 9x13 inch baking dish with butter.
2. In a large bowl, combine the heavy cream, minced garlic, salt, and pepper.
3. Layer half of the sliced potatoes in the bottom of the baking dish, then pour half of the cream mixture over them.
4. Sprinkle half of the cheddar and : Parmesan cheese over the cream.
5. Repeat the layers with the remaining potatoes, cream, and cheeses.
6. Cover the dish with aluminum foil and bake for 45 minutes.
7. Remove the foil and bake for an additional 15 minutes, or until the top is golden and bubbly.
8. Let it cool for a few minutes before serving, and garnish with fresh parsley.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/why-these-crispy-creamy-and-these-classic-scalloped-potatoes-are-my-foolproof-holiday-side-dish/>