

Cheesy Garlic Scalloped Potatoes: The Creamy Side You'll Crave

If there's one side dish that never fails to satisfy, it's a bubbling dish of



OVEN
375°F

TIME
1 min

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INGREDIENTS

2 lbs Yukon gold potatoes, thinly sliced

2 tbsp butter

3 cloves garlic, minced

1⁰⁰/₁₀₀ cups heavy cream

1⁰⁰/₁₀₀ cups shredded cheddar cheese

¹/₁₀₀ cup grated Parmesan

1 tsp salt

¹/₁₀₀ tsp black pepper

Optional garnish: fresh chopped parsley

Ingredient Tips & Substitutions:

Potatoes: Yukon golds hold their shape and get creamy. Russets work too, but may break down more.

Cream: You can use half-and-half, but heavy cream makes it ultra-rich.

Cheese: Swap cheddar for Gruyère or use a blend for more depth.

Garlic: Fresh is best, but ¹/₁₀₀ tsp garlic powder works in a pinch.

Add-ins: Bacon crumbles, sliced onions, or fresh thyme make fun upgrades.

Instructions:

Preheat OvenHeat oven to 375°F (190°C). Grease a 9x13-inch baking dish.

Make the SauceIn a saucepan, melt butter over medium heat. Add minced garlic and cook for about 1 minute until fragrant. Stir in cream, salt, and pepper. Heat gently-do not boil.

Layer the Dish Arrange half the potato slices evenly in the dish. Pour over half the cream mixture. Sprinkle with half of the cheddar and Parmesan cheeses.

Repeat Add the remaining potatoes, cream mixture, and cheeses.

Bake Covered Cover the dish with foil and bake for 45 minutes.

Bake Uncovered Remove foil and bake for an additional 15-20 minutes until golden and bubbly.

Rest & Serve Let cool for at least 10 minutes before serving. Garnish with chopped parsley if desired.

Tips for Success:

Use a mandoline for even slices that cook uniformly.

Let it rest before serving-it helps the sauce thicken.

Golden top: For extra crisp, broil for 2-3 minutes at the end.

Make ahead: Bake fully, cool, then reheat at 350°F until warmed through.

Serving Suggestions & Pairings:

These Easy Turkey Wings for a Sunday-worthy feast

This Dorito Casserole if you're in the mood for double comfort food

A grilled steak, baked ham, or rotisserie chicken

Lighten up with a crisp green salad and sip on This Blueberry Lemonade

Finish with a sweet treat like These Chocolate Chip Cookie Bites or This Big Family Banana Pudding

Storage & Reheating:

DIRECTIONS

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8. **Tips for Success:** Use a mandoline for even slices that cook uniformly.
9. Let it rest before serving-it helps the sauce thicken.
10. **Golden top:** For extra crisp, broil for 2-3 minutes at the end.
11. **Make ahead:** Bake fully, cool, then reheat at 350°F until warmed through.
12. **Serving Suggestions & Pairings:** These creamy potatoes are perfect alongside nearly any main dish, especially:
13. These : Easy Turkey Wings for a Sunday-worthy feast
14. This : Dorito Casserole if you're in the mood for

double comfort food

15. A grilled steak, baked ham, or rotisserie chicken
16. Lighten up with a crisp green salad and sip on This Blueberry Lemonade
17. Finish with a sweet treat like : These Chocolate Chip Cookie Bites or This Big Family Banana Pudding
18. Storage & Reheating: Fridge: Store in an airtight container for up to 4 days.
19. Reheat: Bake at 350°F or microwave portions until warm.
20. Freezer: Not ideal-cream-based sauces can separate when frozen.
21. More Recipes You'll Love: These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays
22. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
23. This : Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd
24. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
25. This : Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days

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