

Easy Parmesan Gruyere Potato Gratin for Cozy Dinners

Crispy Parmesan and Gruyere Potato Gratin ??



OVEN
375°F

TIME
20 min

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INGREDIENTS

2 lbs Yukon gold potatoes, peeled and thinly sliced

1 cup shredded Parmesan cheese

1 cup shredded Gruyere cheese

2 cups heavy cream

2 cloves garlic, minced

1 tsp dried thyme (or 1 tbsp fresh)

Salt and pepper, to taste

Fresh parsley, for garnish

Instructions:

Tips for Success:

Use a mandoline: Thin, even slices ensure even cooking.

Gruyere swap: No Gruyere? Try Fontina or Swiss for a similar texture and flavor.

Make ahead: Assemble the gratin a day ahead and bake when ready-perfect for holiday prep.

Pair it right: This gratin makes a perfect match with One-Pan Breakfast Bake or as a side to Sheet Pan Quesadillas for a fun dinner twist.

Serving Suggestions:

Serve with: roasted chicken, pork tenderloin, or Easy Turkey Wings

Holiday pairing: try it with ham or prime rib

Add a salad: arugula with lemon vinaigrette balances the richness

Storage & Reheating:

Store: Keep leftovers in the fridge up to 4 days.

Reheat: Oven is best-325°F for 15-20 minutes to re-crisp the top.

Freezer friendly: Freeze in portions and thaw before baking to reheat.

More Recipes You'll Love:

Easy Turkey Wings

One-Pan Breakfast Bake

Sheet Pan Quesadillas

Big Family Banana Pudding

Peanut Butter Brownies

Final Thoughts:

DIRECTIONS

1. **Preheat and Prep:**Preheat oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish or similar.
2. **Mix the Cheese:**In a small bowl, combine the shredded Parmesan and Gruyere cheeses.
3. **Warm the Cream:**In a saucepan, heat heavy cream with minced garlic, thyme, salt, and pepper. Warm gently-don't boil.
4. **Layer the Dish:**Layer half the sliced potatoes in the baking dish. Sprinkle with half the cheese mixture. Pour over half the warm cream.
5. **Repeat:**Add the remaining potatoes, top with remaining cheese, and pour the rest of the cream over the top.
6. **Bake Covered:**Cover with foil and bake for 45 minutes.
7. **Bake Uncovered:**Remove foil and bake for another 15 minutes, or until golden brown and bubbly on top.
8. **Rest & Serve:**Let gratin rest for 10 minutes. Garnish with chopped parsley and serve warm.
9. **Tips for Success:** Use a mandoline: Thin, even slices ensure even cooking.
10. **Gruyere swap:** No Gruyere? Try Fontina or Swiss for a similar texture and flavor.
11. **Make ahead:** Assemble the gratin a day ahead and bake when ready-perfect for holiday prep.
12. **Pair it right:** This gratin makes a perfect match with One-Pan Breakfast Bake or as a side to Sheet Pan Quesadillas for a fun dinner twist.
13. **Serving Suggestions:** This dish is incredibly versatile:

14. Serve with: roasted chicken, pork tenderloin, or Easy Turkey Wings
15. Holiday pairing: try it with ham or prime rib
16. Add a salad: arugula with lemon vinaigrette balances the richness
17. And for dessert? Follow it up with a nostalgic favorite like Big Family Banana Pudding or a sweet bite of Peanut Butter Brownies.
18. Storage & Reheating: Store: Keep leftovers in the fridge up to 4 days.
19. Reheat: Oven is best-325°F for 15-20 minutes to re-crisp the top.
20. Freezer friendly: Freeze in portions and thaw before baking to reheat.
21. More Recipes You'll Love: For more warm, cheesy, or comforting favorites, don't miss:
22. Easy : Turkey Wings
23. One-: Pan Breakfast Bake
24. Sheet : Pan Quesadillas
25. Big : Family Banana Pudding

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/easy-parmesan-gruyere-potato-gratin-for-cozy-dinners/>