

## The Best Cheesy Garlic Scalloped Potatoes for Every Comfort Food Craving

4 large russet potatoes, thinly sliced



**OVEN**  
**375°F**

**TIME**  
**1 min**

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### INGREDIENTS

- 4 large russet potatoes, thinly sliced
- 2 cups shredded cheddar cheese
- $\frac{1}{2}$  cup grated parmesan cheese
- 3 garlic cloves, minced
- 2 cups heavy cream
- 2 tbsp butter
- 1 tsp salt
- $\frac{1}{2}$  tsp black pepper
- 1 tsp fresh thyme (optional)

### DIRECTIONS

- 1. Preheat & Prep:** Preheat your oven to 375°F (190°C). Grease a 9x13-inch baking dish.
- 2. Make the Garlic Cream:** In a saucepan over medium heat, melt the butter. Add minced garlic and sauté for about 1 minute until fragrant. Pour in the heavy cream and bring to a gentle simmer. Season with salt, black pepper, and thyme if using.
- 3. Layer the Potatoes:** Layer about one-third of the thinly sliced potatoes in the prepared baking dish. Pour a third of the cream mixture over the potatoes, then sprinkle on a handful of cheddar and parmesan.
- 4. Repeat the layers** twice more, ending with cheese on top.
- 5. Bake:** Cover the dish with aluminum foil and bake for 45 minutes. Remove the foil and bake for another 20 minutes until the top is golden, bubbly, and lightly crisped.
- 6. Rest and Serve:** Let the scalloped potatoes rest for 5 minutes before slicing. Garnish with a little extra thyme or fresh herbs if desired.

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

Original recipe: <https://chefmaniac.com/the-best-cheesy-garlic-scalloped-potatoes-for-every-comfort-food-craving/>