

Cheesy Oven Potatoes: The Ultimate Comfort Food Side Dish

-simple ingredients, easy preparation, and



OVEN
360°F

TIME
10 min

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INGREDIENTS

- 5-6 potatoes (about 2 lbs), sliced thinly
- 1 onion, thinly sliced
- 2 cloves garlic, finely chopped
- 10.14 oz (300ml) heavy or whipping cream
- 2 cups shredded cheese (cheddar, mozzarella, or a mix)
- Salt and pepper, to taste

Step-by-Step Instructions:

1. Preheat the Oven:
2. Layer the Potatoes:
3. Add Flavor with Onion & Garlic:
4. Pour the Cream:
5. Repeat the Layers:
6. Top with Cheese & Bake:
7. Let It Rest & Serve:

Pro Tips for the Best Cheesy Oven Potatoes:

Slice the Potatoes Evenly - Using a mandoline slicer ensures all slices cook at the same rate.

Choose the Right Cheese - Cheddar gives a rich sharpness, mozzarella adds gooeyness, and a mix of cheeses creates the best melt.

Use Heavy Cream for Extra Creaminess - Whipping cream or half-and-half works too, but heavy cream makes the dish extra decadent.

Cover with Foil for the First 30 Minutes - This helps the potatoes cook through without over-browning the cheese. Remove the foil for the

last 20 minutes to get that perfect golden crust.

Add Herbs for Extra Flavor - Fresh thyme, rosemary, or chives add a delicious aromatic touch.

Want a Crispy Finish? - For a crunchier top, broil for 2-3 minutes at the end of baking.

What to Serve with Cheesy Oven Potatoes:

Grilled or Roasted Meats - Perfect with steak, roast chicken, pork chops, or BBQ ribs.

Fresh Green Salad - A crisp, light salad helps balance the rich, cheesy potatoes.

Steamed or Roasted Veggies - Try asparagus, green beans, or broccoli for a complete meal.

Garlic Bread - Because more carbs + cheese = happiness!

FAQs (From My Kitchen to Yours):

Why You Need These Cheesy Oven Potatoes in Your Life:

DIRECTIONS

- 1.** Preheat the Oven: I start by preheating the oven to 180°C (360°F) and greasing a large baking dish to prevent sticking.
- 2.** Layer the Potatoes: I arrange half of the thinly sliced potatoes in the baking dish, slightly overlapping them for even cooking.
- 3.** Add Flavor with Onion & Garlic: I sprinkle half of the chopped garlic and onion evenly over the potatoes. Then, I season generously with salt and freshly cracked black pepper.
- 4.** Pour the Cream: Next, I evenly pour half of the cream over the potato layer, letting it soak into the slices for that creamy richness.
- 5.** Repeat the Layers: I repeat the process-adding the remaining potatoes, garlic, and onion, seasoning again with salt and pepper, and pouring over the remaining cream.
- 6.** Top with Cheese & Bake: For the grand finale, I sprinkle all of the shredded cheese on top, covering the potatoes completely.
- 7.** I pop the dish into the preheated oven and bake for 50-60 minutes, or until the potatoes are tender and the cheese is golden and bubbly.
- 8.** Let It Rest & Serve: Once baked, I let the dish cool for 5-10 minutes before serving-this helps the creamy layers set up perfectly.
- 9.** I serve these cheesy oven potatoes hot, straight from the baking dish, and watch them disappear in minutes!
- 10.** Pro Tips for the Best Cheesy Oven Potatoes: Slice the Potatoes Evenly - Using a mandoline slicer ensures all slices cook at the same rate.

11. Choose the : Right Cheese - Cheddar gives a rich sharpness, mozzarella adds gooeyness, and a mix of cheeses creates the best melt.
12. Use : Heavy Cream for Extra Creaminess - Whipping cream or half-and-half works too, but heavy cream makes the dish extra decadent.
13. Cover with : Foil for the First 30 Minutes - This helps the potatoes cook through without over-browning the cheese. Remove the foil for the last 20 minutes to get that perfect golden crust.
14. Add : Herbs for Extra Flavor - Fresh thyme, rosemary, or chives add a delicious aromatic touch.
15. Want a : Crispy Finish? - For a crunchier top, broil for 2-3 minutes at the end of baking.
16. What to Serve with Cheesy Oven Potatoes: These creamy, cheesy potatoes are the perfect side dish for any meal. Here's what I love serving them with:
17. Grilled or : Roasted Meats - Perfect with steak, roast chicken, pork chops, or BBQ ribs.
18. Fresh : Green Salad - A crisp, light salad helps balance the rich, cheesy potatoes.
19. Steamed or : Roasted Veggies - Try asparagus, green beans, or broccoli for a complete meal.
20. Garlic : Bread - Because more carbs + cheese = happiness!
21. FAQs (From My Kitchen to Yours): Q: Can I use different types of potatoes?A: Yes! Russet potatoes are great for a softer texture, while Yukon Golds add a buttery flavor. Red potatoes hold their shape well and work too!
22. Q: Can I make this ahead of time?A: Absolutely! Assemble the dish up to a day in advance, cover it, and store in the fridge. When ready to bake, add 5-10 extra minutes to the cooking time.
23. Q: Can I freeze leftovers?A: Yes, but the texture may change slightly. Store in an airtight container for up to 2 months and reheat in the oven at 350°F until warmed through.
24. Q: What other cheeses can I use?A: Mix and match! Try Gouda, Monterey Jack, Gruyère, or even Pepper Jack for extra flavor.
25. Q: How do I make this dish lighter?A: Swap heavy cream for half-and-half or milk, and use a reduced-fat cheese blend. It won't be as rich, but it will still be delicious!

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

Original recipe: <https://chefmaniac.com/cheesy-oven-potatoes-the-ultimate-comfort-food-side-dish/>