

Easy Homemade Scalloped Potatoes (Rich, Cheesy & Tender)

Few side dishes are as comforting and satisfying as



OVEN
375°F

TIME
1 min

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INGREDIENTS

- 6 medium russet potatoes, peeled and thinly sliced
- 1 small onion, finely chopped
- 3 tbsp butter
- 3 tbsp all-purpose flour
- 2 cups milk
- 1 1/2 cups shredded cheddar cheese
- 1 tsp garlic powder
- 1/2 tsp salt
- 1/2 tsp black pepper
- Non-stick spray or butter for greasing the baking dish

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 375°F (190°C).
2. Grease a 9x13-inch baking dish with butter or non-stick spray.
3. Make the Cheese Sauce: In a saucepan over medium heat, melt the butter.
4. Whisk in the flour and cook for about 1 minute to form a roux.
5. Slowly whisk in the milk and cook until the sauce thickens.
6. Add Cheese and Seasoning: Stir in:
7. Garlic powder
8. Salt
9. Black pepper
10. 1 cup shredded cheddar cheese
11. Mix until the cheese melts and the sauce becomes smooth and creamy.
12. Layer the Potatoes: Arrange half of the sliced potatoes evenly in the baking dish.
13. Sprinkle the chopped onion over the potatoes.
14. Pour half of the cheese sauce evenly over the layer.
15. Add the Remaining Layers: Add the remaining sliced potatoes and pour the rest of the cheese sauce over the top.
16. Bake Covered: Cover the dish with foil and bake for 45 minutes.
17. Add the Final Cheese Layer: Remove the foil and sprinkle the remaining 1/2 cup cheddar cheese over the top.

18. Bake uncovered for 20-25 minutes, until golden and bubbly.
19. Rest Before Serving: Allow the dish to cool slightly so the sauce thickens before serving.

SWAPS & NOTES

Scalloped potatoes are easy to customize depending on your taste.

Best Potatoes Russet potatoes work beautifully because they become soft and absorb the creamy sauce.

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

Original recipe: <https://chefmaniac.com/easy-homemade-scalloped-potatoes-rich-cheesy-tender/>

Yukon Gold potatoes are another great option.