

## Cheesy Oven Potatoes Recipe for the Ultimate Comfort Food Side

It is simple, dependable, and exactly the kind of dish that tends to disappear first.



**OVEN**  
**360°F**

**TIME**  
**45 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

5 to 6 potatoes, sliced thinly, about 2 pounds  
1 onion, thinly sliced  
2 cloves garlic, finely chopped  
10.14 ounces thickened cream, or heavy cream or whipping cream  
2 cups grated or shredded cheese, or pizza cheese  
Salt, to taste  
Black pepper, to taste

### DIRECTIONS

1. Preheat the oven: Preheat your oven to 180°C / 360°F.
2. Layer the first half: Arrange half of the sliced potatoes in a large baking dish.
3. Sprinkle half of the onion and garlic over the potatoes.
4. Season generously with salt and black pepper.
5. Pour over half of the cream.
6. Repeat the layers: Add the remaining sliced potatoes.
7. Top with the rest of the onion and garlic.
8. Pour over the remaining cream.
9. Add the cheese: Sprinkle the shredded cheese evenly over the top.
10. Finish with a little extra salt and black pepper if desired.
11. Bake: Bake until the potatoes are tender and the top is golden and bubbly.
12. Since the listed recipe does not include a specific bake time, start checking around 45 minutes and continue baking as needed until a knife slides easily through the potatoes.
13. Serve: Let the dish sit for a few minutes after baking, then serve warm.

### SWAPS & NOTES

Thinly slicing the potatoes is one of the most important parts of this recipe.

Even slices help everything cook at the same rate and give you that soft, layered texture throughout the dish.

You can use your favorite melting cheese here.

Cheddar, mozzarella, Colby Jack, Monterey Jack, or a pizza blend

can all work well depending on the flavor and finish you want.

## TIPS FOR SUCCESS

Slice the potatoes as evenly and as thinly as possible so they bake through properly.

If the cheese begins browning too quickly before the potatoes are fully tender, loosely cover the dish with foil for part of the baking time.

Test doneness by inserting a knife into the center.

Once it slides through easily, the potatoes are ready.

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

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