

Easy 3x-Cheese Scalloped Taters with a Velvet Garlic Sauce

If there is one side dish that defines holiday gatherings and cozy Sunday dinners, it's



OVEN
375°F

TIME
3-4 mins

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INGREDIENTS

For the Potatoes:

The Base: 3 lbs Russet or Yukon Gold potatoes (peeled and sliced 1/8 -inch thick).

The Prep: 2 tablespoons butter (for greasing the dish).

For the Creamy Sauce:

The Roux: 4 tablespoons unsalted butter and ... cup all-purpose flour.

The Aromatics: 1 small finely diced onion and 2 cloves minced garlic.

The Liquids: 2 cups whole milk and 1 cup heavy cream (or half-and-half).

The Spices: 1 tsp salt, 1/8 tsp black pepper, 1/8 tsp paprika, and 1/8 tsp ground mustard.

For the Cheese Topping:

The Melt: 1 1/2 cups shredded cheddar cheese.

The Crust: 1/2 cup grated Parmesan cheese.

DIRECTIONS

- 1.** Preheat and Prep: Preheat your oven to 375°F (190°C). Generously grease a 9x13-inch baking dish with butter. Make sure you get the corners-the cheese loves to stick there!
- 2.** Make the Velvet Sauce: In a medium saucepan, melt the butter over medium heat. Sauté the onions until soft (3-4 mins), then add the garlic for 30 seconds. Whisk in the flour and cook for 1-2 minutes to toast it slightly. Slowly whisk in the milk and cream. Keep whisking until it's silky and thick. Stir in your salt, pepper, paprika, and ground mustard.
- 3.** The Layering Technique: Layer half of your potato slices in the dish. Pour half of that gorgeous cream sauce over them, then sprinkle with 1/2 cup of cheddar. Repeat the layers: potatoes, then sauce, then the remaining cheddar. Finish with the Parmesan on the very top.
- 4.** The Two-Stage Bake: Cover the dish tightly with foil and bake for 40 minutes. This steams the potatoes until they are tender. Remove the foil and bake for another 20-25 minutes. This is when the magic happens-the top will turn golden-brown and bubbly.
- 5.** The 10-Minute Rule: Do not cut into them immediately! Let the dish rest for at least 10 minutes. This allows the starches to settle and the sauce to thicken up so it doesn't run all over the plate.

SWAPS & NOTES

The Potatoes: Yukon Golds are the gold standard here because

they hold their shape well and have a naturally buttery flavor.

Russets will create a starchier, softer dish that almost melts into the sauce.

The Slicing: For the best results, use a mandoline slicer .

If the slices are uneven, some will be mushy while others are still crunchy.

TIPS FOR SUCCESS

Uniform Slicing: If you don't have a mandoline, take your time with a sharp chef's knife.

Check for Doneness: Poke a knife into the center before removing the foil.

If there is resistance, give them another 5-10 minutes under the foil.

Prevent Browning: If the cheese is getting too dark before the potatoes are soft, loosely tent the foil back over the top.

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

Original recipe: <https://chefmaniac.com/easy-3x-cheese-scalloped-taters-with-a-velvet-garlic-sauce/>