

Cheesy Scalloped Potatoes



Ingredients:

2.5-3 lbs Yukon potatoes
1/4 cup butter
1 medium onion, diced
8-10 cloves garlic, minced
1/4 cup all-purpose flour
2 cups milk
1 cup chicken broth
1/2 tsp thyme
1 tsp salt
1 cup cheddar, shredded
1 cup mozzarella, shredded
3/4 cup parmesan, grated

Instructions:

Prep Time: 15 min | Cook Time: 30 min | | Servings: 6

Preheat oven to 350°F (175°C).

Scrub and clean the potatoes, then slice them into 1/8-inch thin slices. Set aside.

In a medium pot over medium heat, melt the butter. Add the diced onions and minced garlic, and sauté for 1-2 minutes until soft.

Stir in the flour to form a roux. Gradually add the milk and chicken broth, along with thyme and salt. Bring to a boil while stirring until the sauce thickens.

Remove from heat and stir in the cheddar, mozzarella, and parmesan cheeses. It's okay if the cheese doesn't melt fully.

Grease a 9x13-inch casserole dish. Layer 1/3 of the potatoes, followed by 1/3 of the cheese sauce. Repeat for two more layers.

Cover with aluminum foil and bake for 30 minutes.