

CHEESY SCALLOPED POTATOES

makes one 10 x 12 Pan

INGREDIENTS

- 4 Russet potatoes (peeled & thinly sliced)
- 1 cup heavy cream
- 1 cup cheddar cheese
- 2 tbsp parmesan cheese
- 1/2 sweet onion (thinly sliced)
- 1 tsp salt
- 1/4 tsp black pepper

INSTRUCTIONS

This recipe is all about layering. You don't have to worry about measuring out the layers, just make sure that you have enough cheddar cheese left over to sprinkle on top of your final layer.

Layer the ingredients as follows:

1. potato slices
2. onion slices
3. drizzle of heavy cream
4. sprinkle of parmesan cheese
5. sprinkle of cheddar cheese
6. dash of salt & black pepper

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INSTRUCTIONS CONTINUED

Continue to layer ingredients until all have been used and the final layer is cheddar cheese on top.

Cover the pan with aluminum foil and bake at 350° for 60 minutes or until the potatoes are tender.

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