

YIELD: 6 SERVINGS

SCALLOPED POTATOES

These easy Scalloped Potatoes are a classic dish that you cannot go wrong with. Layers of potatoes, cheese sauce on repeat! The ingredients are simple in these Scalloped Potatoes recipe but they are the perfect side dish to Easter, Christmas, or Thanksgiving!

PREP TIME

10 minutes

COOK TIME

1 hour

TOTAL TIME

1 hour 10 minutes

INGREDIENTS

- 4 cups thinly sliced potatoes, (Yukon Gold or Russet; about 2 pounds give or take)
- 3 tablespoons butter
- 3 tablespoons flour
- 1 1/2 cups milk
- 1 teaspoon salt
- 1 dash cayenne pepper
- 1 1/2 cups grated sharp cheddar cheese, , divided
- paprika

Shop Recipe

Powered by  chicory

INSTRUCTIONS

Preheat oven to 350 degrees. Grease a 1.5 quart baking dish (8x8 or 9x9 inch baking dish will work).

In a small sauce pan, melt butter and stir in flour.

Whisk in the milk very slowly and season with salt and cayenne.

Cook sauce on low until smooth and boiling, stirring occasionally with a whisk.



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Reduce heat and stir in 1 cup of the cheddar cheese.

Place a half of the sliced potatoes in the baking dish. Pour half of cheese sauce over potatoes. Repeat with second layer of potatoes and cheese sauce.

Sprinkle the remaining 1/2 cup of cheddar cheese on top. Top with some paprika for color.

Bake uncovered for about 1 hour at 350°F or longer until the potatoes are fork tender.

NOTES

Source: Food.com

If doubling, use a 9x13 pan.

Nutrition Information: **YIELD:** 6 **SERVING SIZE:** 1 grams

Amount Per Serving: UNSATURATED FAT: 0g

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CUISINE: American / **CATEGORY:** Side Dish

<https://www.the-girl-who-ate-everything.com/scalloped-potatoes/>