



Scalloped Potatoes

! Before you start any recipe, make sure your kitchen is clean, your hair is tied back and your hands are washed. Also ask a grown up for help when using knives, the stove or oven, hot water and/or anything that you feel uncomfortable with.

Ingredients

- 3 tablespoons butter
- 1 small white or yellow onion, peeled and thinly sliced
- 4 large garlic cloves, minced
- 1/4 cup all-purpose flour
- 1 cup chicken stock or vegetable stock
- 2 cups whole milk (or half and half)
- 1 1/2 teaspoons Kosher salt
- 1/2 teaspoon black pepper
- 2 teaspoons fresh thyme leaves, divided
- 4 pounds potatoes, sliced into 1/8-inch rounds
- 2 cups freshly-grated sharp cheddar cheese*, divided (feel free to add more cheese if you'd like)

Step 1

- Collect all of your ingredients

Step 2

- Fill a large bowl with cold water
- Add 1/4 cup of white or apple cider vinegar
- Place produce in the mixture and let sit for 3-5 minutes
- Take out, scrub the produce and dry it off

Step 3

- Preheat oven to 400°F
- Grease a 9 x 13-inch baking dish with cooking spray, and set it aside

Step 4

- Melt butter in a large saucepan over medium-high heat
- Chop and add onion, and sauté for 4-5 minutes until soft and translucent

Step 5

- Mince and add garlic and sauté for an additional 1-2 minutes
- Stir in the flour until it is evenly combined, and cook for 1 more minute
- Gradually pour in the stock, and whisk until combined
- Add in the milk, salt, pepper, and 1 teaspoon thyme, and whisk until combined
- Continue cooking for an additional 1-2 minutes until the sauce just barely begins to simmer around the edges of the pan (avoid letting it reach a boil)
- Then remove from heat and set aside

Step 6

- Slice and spread half of the potatoes in an even layer on the bottom of the greased pan
- Top evenly with half of the cream sauce
- Then sprinkle evenly with 1 cup of the shredded cheddar cheese
- Top evenly with the remaining sliced potatoes, the other half of the cream sauce, and the remaining 1 cup of cheddar cheese

Step 7

- Cover the pan with aluminum foil and bake for 30 minutes
- The sauce should be nice and bubbly around the edges
- Then remove the foil and bake uncovered for 25-30 minutes, or until the potatoes are cooked through

Serve and Enjoy!



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