

Creamy Thyme Potato Gratin

Ingredients

- 4 cups potatoes, peeled, thinly sliced
- 2 Tbsp butter, melted
- 1 tsp thyme
- 1/2 tsp garlic salt
- 1/8 tsp white pepper
- 4 oz cream cheese, softened
- 1/2 cup heavy cream
- 3 Tbsp parmesan cheese, grated
- 2 Tbsp bread crumbs



Rich savory layers of potatoes seasoned with cream cheese, thyme and garlic and topped with crunchy bread crumbs create a perfect side dish.

Directions

Preheat oven to 375 degrees. Toss potatoes with melted butter, thyme, garlic salt and white pepper in medium bowl.

In separate bowl, mix cream cheese and cream until well blended. Layer 1/3 of potato mixture in 1 1/2 quart baking dish. Spread 1/2 of the cream cheese mixture evenly over potatoes. Repeat layers, ending with potatoes.

Mix parmesan cheese and bread crumbs in small bowl. Sprinkle over potatoes. Cover with foil. Bake 40 minutes. Remove foil.

Bake 15 minutes longer or until potatoes are tender and top is golden brown.

Yield 6 servings

Nutritional Information

Calories 291, Fat 19g, Carbohydrates 25g, Cholesterol 61mg, Sodium 346mg, Fiber 2g, Protein 5g

