



Scalloped Potatoes



Ingredients

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| <i>1 ½ tablespoons margarine</i> | <i>1/2 teaspoon salt (or to taste)</i> |
| <i>1 tablespoon olive oil</i> | <i>1/8 teaspoon nutmeg</i> |
| <i>1 onion, peeled, finely diced</i> | <i>1/8 teaspoon paprika</i> |
| <i>1/4 cup all-purpose flour</i> | <i>large pinch black pepper</i> |
| <i>3 cups low sodium chicken broth</i> | <i>2 kilograms potatoes (such as red-skinned)</i> |
| <i>1 cup 1% milk</i> | <i>2 tablespoons grated Parmesan cheese</i> |

Directions

- 1. In a large pot, melt margarine into olive oil on medium heat. Stir in onion, cooking until translucent. Stir in flour.*
- 2. Gradually whisk in chicken broth and milk until blended.*
- 3. Add salt, nutmeg, paprika and black pepper. Remove from heat. Set aside to cool.*
- 4. Peel potatoes and slice into paper thin slices. Stir potato slices into cooled chicken broth sauce. Bring sauce and potatoes to simmer.*
- 5. Cover and cook, uncovering just to scrape bottom of pot a couple times. Stop simmering when potato slices begin to break up when stirred, about 8 minutes.*
- 6. Spread mixture evenly in 2 1/2-quart glass or ceramic baking dish. Sprinkle with Parmesan cheese.*
- 7. Bake 40 minutes on middle rack of oven, until potatoes are easily pierced with fork. Broil to brown. Let stand 10 minutes before serving.*