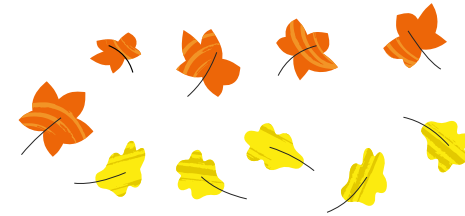










Creamy Potato Gratin

with Thyme, White Cheddar and Crispy Shallots

35-60 Minutes



-  Cream Sauce Spice Blend
2 tbsp | 4 tbsp
-  Cream
113 ml | 226 ml
-  Chives
7 g | 14 g
-  Crispy Shallots
28 g | 56 g
-  Red Potato
500 g | 1000 g
-  White Cheddar Cheese, shredded
½ cup | 1 cup
-  Parmesan Cheese, shredded
½ cup | 1 cup
-  Thyme
3 ½ g | 7 g



If you ordered two of this meal kit, simply follow the 12-person instructions.

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Start potatoes

- Before starting, preheat the oven to 450 ° F.
- Wash and dry all produce.

- Cut **potatoes** into ¼-inch-thick rounds.
- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems, then roughly chop.
- Heat a medium oven-proof pan (large pan for 4 ppl) over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan to melt.
- Whisk in **Cream Sauce Spice Blend** and **three-quarters of the thyme**. Season with **pepper**. Whisk to combine, 1 min.
- Whisk in ½ **cup** (1 cup) **water**. Once **mixture** is smooth, whisk in **cream**.

2



Assemble gratin

- Carefully arrange **half the potatoes** in an even layer in the pan with **cream sauce**, then top with **half the white cheddar**. Repeat with **remaining potatoes**, then top with **remaining white cheddar**.
- Bring to a boil over high.

3



Bake scalloped potatoes

- Once boiling, remove from heat, then sprinkle **Parmesan** and **remaining thyme** over top. (**NOTE:** If you don't have an oven-proof pan, carefully transfer potato mixture to an 8x8-inch baking dish [9x13-inch for 4 ppl], then sprinkle Parmesan and thyme over top.)
- Bake in the oven until **potatoes** are tender and golden-brown, 22-28 min.

4



Finish and serve

- Meanwhile, thinly slice **chives**.
- When **potato gratin** is done, carefully remove from the oven and let rest for at least 5 min. (**NOTE:** The pan's handle will be very hot.)
- Cover and keep in a warm spot until ready to serve. (**TIP:** Pop into the oven right before serving to ensure cheese is melted, 3-4 min.)
- Sprinkle **chives** and **crispy shallots** over top before serving.