

Crispy & Creamy Sideway Potatoes with Artichoke Hearts

INGREDIENTS

- 2 tablespoons olive oil
- 1 large leek (white and green parts) halved and sliced
- 2 cloves garlic
- 1 tablespoon fresh or dried thyme
- 1 tablespoon butter
- 3 pounds Yukon gold potatoes, unpeeled
- 1 teaspoon each salt and pepper
- 2 (12 ounces) jars of [Reese Quartered Marinated Artichoke Hearts](#)
- 4 ounces Gruyere cheese, shredded
- 2 cups whipping cream
- Fresh chives for garnish

INSTRUCTIONS

1. Preheat oven to 425°F. Make sure to wash the leeks really well before cutting and grease a 9 x 13-inch baking dish with a tablespoon of butter.
2. In a medium skillet on medium, heat oil. Add leeks, stirring occasionally, until softened, 6 to 8 minutes. Stir in garlic and thyme; cook, stirring until garlic is fragrant, 1-2 minutes. Remove from heat; set aside.
3. Using a mandolin or sharp knife, cut potatoes into thin slices (about 1/4 inch thick) and sprinkle with salt and pepper. Standing potato slices on edge, stack them in horizontal rows in a prepared baking dish, slipping 1 artichoke slice between potato slices every 1 inch or so. Sprinkle with leek mixture and Gruyère, pressing to ensure some of the cheese gets between potato layers. Drizzle cream over top.
4. Tightly cover the dish with foil, place it on a rimmed baking sheet, and bake for 1 hour. Remove foil and bake until potatoes are tender in the center and the top is golden brown, 15 to 20 minutes.
5. Remove pan from oven and let stand for 5 minutes before serving. Garnish with chives.

Tip: Slipping a baking sheet under the pan ensures that you won't have any cheesy drips on the oven floor to clean up. Plus, the sheet supports the heavy baking dish, making it safer to get out of the oven.