

A Sutherland Belle

Rosemary & Goat Cheese Skillet Scalloped Potatoes

INGREDIENTS

- 2 cups heavy whipping cream
- 1 cup (8 oz.) goat cheese, crumbled
- 3 garlic cloves, minced
- 2 medium-sized shallots, minced
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 3 Tablespoons fresh rosemary, roughly chopped
- 5 cups thinly sliced peeled Yukon gold potato, (about 2 1/2 pounds)

INSTRUCTIONS

1. Preheat oven to 400 degrees F.
2. In a large bowl, whisk cream, goat cheese, garlic, shallots, salt, pepper, and rosemary. Fold in potato slices.
3. Arrange potato slices in a single layer in a greased 10-inch skillet. Pour any of the remaining cream mixture over the potatoes.
4. Bake for 30 minutes covered. Uncover and bake for an additional 30 minutes or until potato gratin is tender and bubbly. let stand for 20 minutes before serving.