

Easy Cheesy Scalloped Potatoes

This recipe makes about 8 cups



Ingredients

6 yellow potatoes, large
1 cup heavy whipping cream divided into ¼ cups
1 cup parmesan cheese divided into ¼ cups
4 cloves of garlic diced
½ tsp salt divided into ⅛ teaspoons

Directions:

1. Preheat the oven to 400°F.
2. Lightly grease a 9x13-inch casserole dish with oil or cooking spray. (Use sparingly to prevent excess fats in the freeze dryer.)
3. Layer the potatoes: Spread ¼ of the sliced potatoes evenly on the bottom of the dish.
4. Add cream: Drizzle ¼ cup of heavy whipping cream over the potatoes.
5. Season: Sprinkle with 1 clove of diced garlic, ¼ cup of parmesan cheese, and ⅛ teaspoon of salt.
6. Repeat steps 3-5 three more times to create additional layers.
7. Bake for about 1 hour, or until the potatoes are tender and fully cooked.
8. Prepare freeze dryer trays: Line with silicone or parchment paper.
9. Spread the scalloped potatoes evenly on the tray.
10. Pre-freeze until solid.
11. Freeze dry (my cycle time was 25 hours.)

Rehydration:

Soak in a little hot water to rehydrate.

Cook on the stove in a pan until heated through and excess water evaporates.

Air fry to restore crispness. (This enhances texture while maintaining flavor.)

Notes:

You can skip the air fryer step if you aren't particular about returning the crispiness.

Nutritional Value Per ½ cup

Calories: 135 Protein: 4 g Fat: 8 g Carbohydrates: 15 g Sugar: 13 g Fiber: 2 g