

# Easy Cheesy Scalloped Potatoes

*This recipe makes about 8 cups*



## Ingredients

**6** yellow potatoes, large  
**1 cup** heavy whipping cream divided into  $\frac{1}{4}$  cups  
**1 cup** parmesan cheese divided into  $\frac{1}{4}$  cups  
**4 cloves** of garlic diced  
 **$\frac{1}{2}$  tsp** salt divided into  $\frac{1}{8}$  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  $\frac{1}{4}$  of the sliced potatoes evenly on the bottom of the dish.
4. Add cream: Drizzle  $\frac{1}{4}$  cup of heavy whipping cream over the potatoes.
5. Season: Sprinkle with 1 clove of diced garlic,  $\frac{1}{4}$  cup of parmesan cheese, and  $\frac{1}{8}$  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 $\frac{1}{2}$ cup

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