

Scalloped Potatoes with Jalapeno

Ingredients

1/4 cup butter
3/4 cup onion, finely chopped
12 Idaho Potatoes, peeled and thinly sliced
Salt and pepper to taste
Ground nutmeg to taste
3 cups skim milk
4 cups parmesan cheese, freshly grates
1-1/2 cup heavy cream
1/4 cup jalapeno pepper, finely chopped



Directions

Heat 5 to 6 inch gratin, skillet or pan. Add 1 tsp butter and saute 1 Tbsp onion. Add 1 sliced Idaho Potato; stir gently. Season with salt, pepper, and nutmeg. Smooth top layer of Idaho Potatoes, then add 1/4 cup milk. Simmer 1 minute. Sprinkle with 1 oz parmesan cheese. Pour 2 Tbsp cream over top; sprinkle with 1 tsp jalapeno pepper. Bake in 350 oven until cooked through and golden brown, about 15 minutes.



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