



Manchego Potatoes Au Gratin

Assemble the au gratin the day before you plan on serving it. This allows the starch from the potatoes to release into the cream for better thickening.

Makes 16 servings

Total time: 2 hours + resting

- 2 1/2 cups heavy cream
- 4 lb. russet potatoes, peeled and thinly sliced (8 large)
- 3/4 cup minced pimento-stuffed green olives
- 6 cups shredded, 1-year aged Manchego cheese (1 1/4 lb.)
- Salt and black pepper

Pour 1/2 cup cream in the bottom of a 9x13-inch baking dish. Arrange one layer potato slices in dish, overlapping like shingles. Press down on the potatoes. Pour 1/2 cup cream over potatoes, then sprinkle with 3 Tbsp. olives and 1 cup Manchego, repeat with

Repeat layering three more times, starting with the potatoes, rotating the dish 180-degrees after each layer so the potatoes lay the most evenly. Top final layer with 2 cups Manchego. Cover dish with plastic wrap and refrigerate overnight. **Preheat** oven to 375°. Remove plastic wrap and cover dish with foil; bake potatoes 45 minutes. Remove foil and bake potatoes until fork-tender, about 45 minutes more. Let potatoes rest 30 minutes before serving so the cream has time to set up.

Per serving: 377 cal; 27g total fat (17g sat); 89mg chol; 308mg sodium; 22g carb; 1g fiber; 12g protein



Use a mandoline to slice the potatoes. They'll cook evenly if they're the same thickness.



To compact the potatoes and make them lie flat in the pan, press down on each layer of potatoes.



Mincing the olives makes them