



Apple Scalloped Potatoes

Prep Time: 25 min **Cook Time:** prep: 25 min. bake: 55 min. + standing **Servings:** 4 servings **Source:** Tasteofhome.com

INGREDIENTS

- 1 medium Granny Smith apple, peeled and thinly sliced
- 1 teaspoon sugar
- 1 teaspoon lemon juice
- 2 tablespoons butter
- 1/2 cup sliced sweet onion
- 4 medium red potatoes, thinly sliced (about 1 pound)
- 3/4 cup plus 2 tablespoons shredded Parmesan cheese, divided
- 1/2 cup heavy whipping cream
- 1/2 teaspoon minced fresh thyme or 1/4 teaspoon dried thyme
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 4 bacon strips, cooked and crumbled
- Chopped fresh parsley, optional

DIRECTIONS

Preheat oven to 350°. In a small bowl, combine apple slices, sugar and lemon juice; toss to coat. Set aside. In an 8- or 9-in. cast-iron or other ovenproof skillet, heat butter over medium heat. Add onion; cook and stir until crisp-tender, about 3 minutes. Remove from the heat.

Alternately arrange potato and apple slices in a single layer in same skillet. Combine 3/4 cup Parmesan cheese, cream, thyme, salt and pepper; pour over top.

Bake, uncovered, 50 minutes. Top with bacon and remaining 2 tablespoons Parmesan cheese. Bake until potatoes are tender and top is lightly browned, 5-10 minutes longer. Let stand 10 minutes before serving. If desired, sprinkle with parsley.

NUTRITION

1 serving: 376 calories, 25g fat (15g saturated fat), 70mg cholesterol, 651mg sodium, 27g carbohydrate (7g sugars, 3g fiber), 13g protein.