

# Lemon-Rosemary Scalloped Potatoes

*Kohls.com*  
*Food Network Magazine*

## Servings: 4

*1 tablespoon unsalted butter*  
*2 3/4 cups heavy cream*  
*1 1/2 teaspoons fresh rosemary,*  
*finely chopped*  
*1 clove garlic, smashed*  
*grated zest of one lemon*  
*Kosher salt*  
*freshly ground black pepper*  
*2 pounds (about four) Idaho potatoes*  
*1/2 cup Parmesan cheese, grated*

## Preparation Time: 15 minutes

### 1 hour 15 minutes

Preheat the oven to 400 degrees.

Butter the bottom and sides of a 1.5 quart square casserole dish.

In a large saucepan, place the cream, rosemary, garlic, lemon zest, two teaspoons of salt and some black pepper.

Peel and slice the potatoes 1/8-inch thick. Add to the pan. Bring to a boil over medium heat. Cook, stirring occasionally so the potatoes do not stick and are completely submerged, until the sauce thickens, about 5 minutes.

Pour the mixture into the prepared baking pan. Sprinkle with the Parmesan. Place the dish on a baking sheet.

Bake until the potatoes are tender and the top is brown and bubbling, about 40 minutes.

Let stand 10 minutes before serving.

---

Per Serving (excluding unknown items): 685 Calories; 66g Fat (85.7% calories from fat); 9g Protein; 16g Carbohydrate; 1g Dietary Fiber; 240mg Cholesterol; 252mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 13 Fat.

Side Dishes

## Per Serving Nutritional Analysis

<b>Calories (kcal):</b>	685	<b>Vitamin B6 (mg):</b>	.2mg
<b>% Calories from Fat:</b>	85.7%	<b>Vitamin B12 (mcg):</b>	.4mcg
<b>% Calories from Carbohydrates:</b>	9.3%	<b>Thiamin B1 (mg):</b>	.1mg
<b>% Calories from Protein:</b>	5.1%	<b>Riboflavin B2 (mg):</b>	.2mg
<b>Total Fat (g):</b>	66g	<b>Folacin (mcg):</b>	15mcg
<b>Saturated Fat (g):</b>	41g	<b>Niacin (mg):</b>	1mg
<b>Monounsaturated Fat (g):</b>	19g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	2g	<b>Alcohol (kcal):</b>	0
<b>Cholesterol (mg):</b>	240mg	<b>% Daily Value*</b>	0%
<b>Carbohydrate (g):</b>	16g		
<b>Dietary Fiber (g):</b>	1g		
<b>Protein (g):</b>	9g		
<b>Sodium (mg):</b>	252mg		
<b>Potassium (mg):</b>	471mg		
<b>Calcium (mg):</b>	250mg		
<b>Iron (mg):</b>	1mg		
<b>Zinc (mg):</b>	1mg		
<b>Vitamin C (mg):</b>	13mg		
<b>Vitamin A (i.u.):</b>	2590IU		
<b>Vitamin A (r.e.):</b>	737 1/2RE		

## Food Exchanges

<b>Grain (Starch):</b>	1/2
<b>Lean Meat:</b>	1/2
<b>Vegetable:</b>	0
<b>Fruit:</b>	0
<b>Non-Fat Milk:</b>	1/2
<b>Fat:</b>	13
<b>Other Carbohydrates:</b>	0

## Nutrition Facts

Servings per Recipe: 4

### Amount Per Serving

**Calories** 685 **Calories from Fat:** 587

### % Daily Values\*

<b>Total Fat</b> 66g	102%
Saturated Fat 41g	207%
<b>Cholesterol</b> 240mg	80%
<b>Sodium</b> 252mg	10%
<b>Total Carbohydrates</b> 16g	5%
Dietary Fiber 1g	4%
<b>Protein</b> 9g	
<b>Vitamin A</b>	52%
<b>Vitamin C</b>	22%
<b>Calcium</b>	25%
<b>Iron</b>	3%

\* Percent Daily Values are based on a 2000 calorie diet.