

Potato Gratin

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2 1/2 pounds potatoes, peeled and thinly sliced
2 leeks, sliced
2 cloves garlic, chopped
1/2 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon nutmeg
2 tablespoons all-purpose flour
2 cups milk
2/3 cup Parmesan cheese, grated and divided
1/3 cup panko crumbs

Preheat oven to 350 degrees.

In a large saucepan, combine the potatoes, leeks, garlic, salt, pepper and nutmeg.

Whisk the flour into the milk and stir in the potatoes.

Simmer for 6 minutes, stirring occasionally.

Spoon the mixture into an 8x8x2-inch baking dish.

Fold in 1/3 cup of the Parmesan cheese.

Top with the remaining 1/3 cup of the Parmesan cheese and the panko breadcrumbs.

Bake for 40 minutes.

Per Serving (excluding unknown items): 1618 Calories; 34g Fat (18.7% calories from fat); 66g Protein; 268g Carbohydrate; 22g Dietary Fiber; 108mg Cholesterol; 2403mg Sodium. Exchanges: 14 1/2 Grain(Starch); 3 Lean Meat; 5 1/2 Vegetable; 2 Non-Fat Milk; 4 Fat.