

# Potato Puff Gratin

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*1/2 bag (28 ounce) frozen  
potato puffs  
1 tablespoon butter  
1 tablespoon flour  
1 1/4 cups milk  
1 small clove garlic, grated  
1/2 teaspoon chopped  
thyme  
1/4 teaspoon Kosher salt  
pinch cayenne  
1/2 cup Gruyere cheese,  
grated  
chopped chives (for  
topping)*

Preheat the oven to 425 degrees.

Place the potato puffs in a two-quart baking dish.

Bake until crisp, 30 minutes.

Meanwhile, in a small saucepan over medium heat, cook the butter and flour, whisking, until melted. Whisk in the milk, garlic, thyme, Kosher salt and cayenne. Simmer until thickened, 10 minutes.

Off the heat, stir in the Gruyere cheese. Pour over the potato puffs.

Broil until browned, 3 to 4 minutes.

Top with chives.

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Per Serving (excluding unknown items): 545 Calories; 39g Fat (64.5% calories from fat); 27g Protein; 21g Carbohydrate; trace Dietary Fiber; 132mg Cholesterol; 919mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 1 Non-Fat Milk; 6 Fat.