

## Side Dish

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# Red-Pepper Potato Gratin

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**Servings: 6**

**Preparation Time: 20 minutes**

**Start to Finish Time: 40 minutes**

**1 1/2 pounds Tukon Gold potatoes, peeled and cut 1/4-inch thick**

**3 teaspoons salt**

**1/4 cup heavy cream**

**1/4 cup milk**

**3 shallots, finely diced**

**1/4 teaspoon crushed red chili flakes**

**1/2 teaspoon black pepper**

**1 jar (12 oz) roasted red peppers , with liquid**

**4 ounces extra-sharp cheddar cheese, coarsely grated**

**1 small bag potato chips**

Preheat oven to 375 degrees.

Cook the potatoes for 10 minutes in a pot of water with two teaspoons of the salt. Drain.

In a saucepan, combine the cream, milk, shallots, chili flakes, one teaspoon of salt, pepper and two teaspoons of liquid from the peppers. Bring to a simmer and cook for 2 minutes.

Add 1/2 of the cheese and stir until it melts. Remove the pan from the heat.

Layer 1/3 of the potatoes in a 6-cup baking dish, overlapping slightly. Scatter 1/2 of the peppers on top (cut up any whole peppers so that they lie flat), and continue layering potatoes and peppers until all have been used. Top with the cream mixture.

Cover the casserole and bake for 15 minutes.

Sprinkle with the chips and remaining cheese.

Bake for 5 additional minutes or until the cheese melts.

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Per Serving (excluding unknown items): 45 Calories; 4g Fat (79.1% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 15mg Cholesterol; 1076mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Non-Fat Milk; 1 Fat.