



## Scalloped Potato Gratin

### Ingredients

- 5 Mediums Potatoes
- 1 Sachet MAGGI® Bechamel Mix
- 3 cups Skimmed milk
- 2 tbsp Parsley, fresh
- 3 tbsp yellow Cheddar cheese, grated

### Instruction

1. Prepare béchamel sauce by mixing MAGGI® Béchamel Mix into skimmed milk. Bring to a boil and allow to cook for 2-3 mins until thickened.
2. Wash and peel potatoes and slice to 2-3mm thick disks/scallops. Place layers of potato slices on the bottom of the oven dish and spoon over béchamel sauce. Repeat with the remaining potato and sauce.
3. Sprinkle cheese over top and bake in preheated oven at 170°C for 45 mins. Allow to cool slightly before serving.

#### Nutrition

Carbohydrates	45.3 g
Energy	237.59 kcal
Fats	2.24 g
Protein	9.9 g

🕒 50 Minutes

⊕ 6 Servings