

chattavore

Potato and Artichoke Gratin

Prep time: 10 minutes

Cook time: 40 minutes

Makes 6-8 servings

- 1 tablespoon unsalted butter
 - 1 small onion, halved and sliced thin
 - 1 1/2 pounds russet potatoes, peeled and sliced 1/8 inch thick
 - 1 cup heavy cream
 - 3/4 teaspoon salt
 - 1/4 teaspoon pepper
 - 1 9-ounce box frozen artichokes, thawed and choked
 - 1 cup shredded Gruyère cheese
1. Adjust oven rack to middle position and heat oven to 425 degrees. Melt butter in Dutch oven over medium-high heat.
 2. Cook onion until softened, about 5 minutes. Stir in potatoes, cream, salt, and pepper and bring to boil.
 3. Reduce heat to medium-low, cover, and simmer until potatoes are almost tender, about 15 minutes. Stir in artichokes and 1 cup cheese and transfer to 9x9 baking dish.
 4. Sprinkle with remaining cheese and bake until golden brown and potatoes are completely tender, about 20 minutes. Let cool 10 minutes. Serve.