

Potato and Onion Gratin

- **2** large onions, cut into halves and thinly sliced
- **1 tsp** chopped thyme or rosemary leaves
- **2 lbs** waxy potatoes (such as yukon golds) thinly sliced
- **1 cup** reduced-sodium chicken broth

Instructions

1. Preheat oven to 350F. Grease a shallow 6-cup baking dish.
2. Heat oil in a saucepan over medium heat. Add onion and cook until soft and golden brown, about 20 minutes, stirring occasionally.
3. Remove from heat and stir in thyme.
4. Arrange one-third of the potatoes in prepared pan. Top with one-third of the onions and sprinkle with salt and pepper. Repeat layers twice, ending with onions.
5. Pour broth over top. Cover with foil and bake 1 hour.
6. Remove foil and bake 15 to 20 minutes, until golden brown.