

Scalloped Potatoes and Carrots Recipe

These Scalloped Potatoes and Carrots are the ultimate comfort food and perfect for using up summer vegetables! An easy side dish perfect for Thanksgiving or any holiday. Includes step by step recipe video.

INGREDIENTS

- 1/4 cup butter
- 1/2 medium onion, diced
- 1 teaspoon minced garlic
- 1/4 cup all purpose flour
- 1 cup low sodium chicken broth
- 3/4 cup heavy cream (30-35%)
- 3/4 cup 1% milk
- 1 1/2 cups freshly grated Parmesan cheese, divided
- 1/4 cup fresh chives, chopped
- 1 1/2 teaspoons salt
- 1/4 teaspoon black pepper
- 1.5lb Little Potatoes (I used Baby Boomers). thinly sliced
- 3 large carrots, peeled and thinly sliced



INSTRUCTIONS

1. Preheat oven to 400 degrees F and lightly grease a 9x13" pan or casserole dish. In a large skillet, melt butter over medium heat. Add onion and cook until starting to brown. Stir in garlic and cook 1 minute.
2. Sprinkle in flour, cook and stir until combined (you shouldn't see any flour left). Whisk in broth, cream and milk, and continue cooking and stirring over medium heat until thickened. Stir in 1 cup Parmesan cheese, chives, salt, and pepper.
3. Combine potatoes and carrots in prepared pan and pour sauce over top, spreading evenly. Sprinkle with remaining 1/2 cup Parmesan cheese, cover with foil and bake at 400 degrees F for 50-60 minutes until potatoes and carrots are tender.
4. Uncover and broil until top is lightly browned. Let sit for 10 minutes before serving (will continue to thicken as it sits).