

SCALLOPED POTATOES WITH CHIVES

By Judy Kim | Yield: 6 servings

This one pot side dish is simple enough for a weeknight dinner but is special enough to accompany a holiday meal. The flavors are simple, cream, thyme and lots of chives. The fontina is mild but is the perfect melty cheese that will also create a golden crust. For the sake of presentation, try a rectangular or oval cast iron dish. Even your favorite baking dish will work if you transfer the filling from the skillet. Be mindful that some dishes look stove top friendly, but are not and can crack with direct heat. The size of the vessel is forgiving. Typically I use a 10 to 12-inch skillet. Larger dishes provide more surface area for the potatoes to spread out and brown.

INGREDIENTS

2 tablespoons unsalted butter
1 medium onion, finely chopped
2 garlic cloves, grated
2 teaspoons chopped fresh thyme
2 teaspoons kosher salt
½ teaspoon freshly ground black pepper
1 cup heavy cream
½ cup low sodium chicken stock
¼ cup finely chopped chives, plus more for garnish
1 cup shredded fontina cheese
1 ½ lbs (about 4 to 6) Yukon Gold potatoes

DIRECTIONS

1. Preheat oven to 400° F with the rack positioned in the center.
2. In a large cast iron skillet over medium-high heat, warm butter until it begins to foam, add onion and sauté with a wooden spoon until translucent, about 10 minutes. Add in garlic and thyme, stir until garlic is softened, about 2 to 3 minutes more. Add salt and black pepper, heavy cream and chicken stock; bring to a boil and turn off heat. Fold in the chives and half of the cheese until well combined. Set aside to prepare the potatoes.
3. Scrub potatoes and thinly slice each potato using a mandoline. Gently toss the potatoes in the cheese mixture until well coated. Arrange potatoes in any pattern while trying to keep the potato slices vertical and slightly fanned out to ensure even cooking.
4. Bake 40 minutes. Carefully remove and sprinkle the remaining half cup of cheese in an even layer and bake until the top has a golden brown crust, about 10 minutes more.
5. Garnish with more chopped chives. Serve while warm.

*updated Dec 29, 2020