

Scalloped Potatoes

Makes 4 Servings, about 1-1/2 cups

Preparation Time: 20 minutes

Cooking Time: 15 minutes

Ingredients

2 lbs. potatoes
2 tbsp. margarine
1 cup onion, sliced
3 tbsp. flour
1/4 tsp. pepper
2 cups whole milk

Directions

1. Wash potatoes. Peel and cut into thin slices.
2. Melt one tablespoon of margarine in heavy, deep skillet. Remove skillet from heat; spread half of potato slices in skillet.
3. Cover potatoes with onions. Sprinkle half of the flour and pepper over potato mixture.
4. Add remaining potato slices, flour and pepper. Cut one tablespoon of margarine into small pieces and place on top of potato mixture.
5. Pour milk over potato mixture; bring to boil over high heat. Reduce heat to medium low, cover and cook until potatoes are tender, about 15 minutes.

Nutrition Content Per Serving:

Calories: 305

Total Fat: 10 g

Saturated Fat: 4 g

Cholesterol: 17 mg

Sodium: 139 mg

