

Chile-Potato Gratin

Relish Magazine

Servings: 6

3 pounds russet potatoes, peeled and sliced 1/4-inch thick

2 chipotle peppers in adobo, finely minced

2 cups reduced-sodium chicken broth

1/4 teaspoon salt

2 cups (8 oz) grated Parmigiano Reggiano cheese

Preheat oven to 400 degrees. Butter a 3-quart baking dish.

Place potatoes and chipotles in a large pan. Add chicken broth, salt and pepper. Bring to a boil, reduce heat, and simmer until almost fork tender, about 20 minutes.

Place one-third of potato mixture into baking dish. Top with one-third of cheese. Repeat layers twice, scraping any remaining broth and bits of potatoes on top. Cover with foil and place on a large baking sheet to catch drips. Bake 30 minutes. Remove foil and bake 5 minutes, until golden brown on top.

Per Serving (excluding unknown items): 179 Calories; trace Fat (1.0% calories from fat); 5g Protein; 41g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 102mg Sodium. Exchanges: 2 1/2 Grain(Starch).