

## Scalloped Potatoes

Scalloped potatoes are one of my favorite fall and winter dishes. Just the smell of them transports me back to my Granny's kitchen where she always had a pairing knife and cutting board handy, ready to chop vegetables for her home-cooked meals.

*Serves 8*

### Ingredients

2 pounds Yukon gold potatoes, (about 6 large potatoes)  
1 medium onion, thinly sliced  
1 teaspoon salt  
1/2 teaspoon paprika  
1/2 teaspoon garlic powder  
1/4 teaspoon freshly ground black pepper  
1 cup non-fat, skim milk  
1/4 cup whole wheat flour  
2 cups part-skim grated mozzarella or Swiss cheese

### Directions

Preheat the oven to 450°F. With the tines of a fork, poke each potato 3 to 4 times. Place on a microwave-safe plate. Microwave on high 10 to 12 minutes until the potatoes feel soft when pressed with a dishtowel or oven mitt. Set aside to cool 4 to 5 minutes.

Slice the potatoes into 1/4-inch thick slices. In an 8×12-inch baking dish, layer half of the sliced potatoes. Sprinkle over half the onion slices, salt, paprika and black pepper. Sprinkle with half the flour and then top with half the cheese. Repeat with remaining ingredients, add the milk, and cover with aluminum foil. Slide the dish into the oven and bake 15 minutes until the cheese is melted. Remove the foil and bake an additional 5 to 10 minutes until the top is lightly browned. Cool 5 minutes before serving.

### Complete Your Thanksgiving Feast

*Cranberry Sauce, Thanksgiving Stuffing, Gingerbread Cookies*

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As a private chef and recipe developer, Jennifer Iserloh - also known as Skinny Chef - has created hundreds of nutrition-packed dishes for families including top celebrities and well known health focused publications. Her food philosophy is absolutely simple: Cook nourishing meals, find an exercise routine that works and go ahead, enjoy the things you love. Find out more at [SkinnyChef.com](http://SkinnyChef.com)!