



Potato Au Gratin with Sun Dried Tomato

MyPlate2Yours - Lynn Dugan

Ingredients

2 pounds cooked* red or Yukon gold potatoes, unpeeled and cut into slices
2 ounces sun dried tomatoes packed in oil, chop coarsely
1 tablespoon Earth Balance spread or butter
1 medium onion, diced
1/4 teaspoon each- salt and pepper
3 tablespoons flour (easy to make gluten free, just use brown rice flour instead)
2 cups skim milk
1-1/2 cups shredded parmesan cheese

Directions

Preheat oven to 350°F. Prepare a 8×8 baking dish with cooking spray. Layer potatoes on bottom of dish. Set aside.

Melt butter in a medium saucepan. Add onion and cook until tender (about 3 minutes). Add sun-dried tomatoes, salt and pepper and cook 3 minutes. Sprinkle flour over pan and while stirring continuously, cook for one minute. Slowly add milk and stir or whisk until blended and mixture thickens. Remove from heat and add cheese, stir to combine melted cheese. Pour sauce over potatoes. Bake uncovered for 20 minutes until golden. Enjoy!

*To cook potatoes, place in pot with boiling water and cook until tender 20-30 minutes.