

# Vegan Scalloped Potatoes

Throughout my childhood potatoes were a great comfort food. That attachment to potatoes only grew stronger during my years living in Germany. Here's a beautiful dish of scalloped potatoes that in former times I would have drenched in cream and butter. This version delivers just as much flavor without the heaviness of dairy.

## Ingredients

- 3 Tbsp olive oil
- 3 large shallots peeled and chopped
- Salt and black pepper to taste
- 3 Tbsp cornstarch or arrowroot
- 2 cups unsweetened plant-based milk
- 1/2 cup of prepared or purchased vegetable broth
- 1/4 tsp ground nutmeg
- 4-5 Tbsp nutritional yeast
- 3 large Yukon gold or Red potatoes (very thinly sliced)
- 1/4 tsp smoked paprika (optional)
- Gluten-free breadcrumbs for an optional topping

## Directions

1. Preheat the oven to 350 degrees F (176 C). And on the stovetop heat a large rimmed, oven-safe cast-iron (or metal) skillet over medium heat.
2. Once the skillet is hot, add olive oil, shallots, salt, and pepper. Sauté for 1-2 minutes, stirring frequently, until just lightly golden brown.
3. Add cornstarch or arrowroot, mixing well and cooking for a minute or two.
4. Gently whisk in plant-based milk being careful to prevent clumping. Add to that the vegetable broth, reducing heat and simmering for 4-5 minutes to thicken. Continue whisking frequently to prevent mixture from

sticking to the bottom of the pan.

5. Remove from heat, transfer sauce to a blender, add nutmeg, a pinch more salt, pepper, smoked paprika and nutritional yeast.
6. Blend on high until creamy and smooth. Taste and adjust seasonings as needed.
7. Wipe out the skillet and coat the bottom and sides generously with oil or vegan butter.
8. Lay down half the sliced potatoes and season with salt and pepper, cover with  $\frac{1}{3}$  of the sauce. Add remaining potatoes, season with a bit more salt and pepper, and pour remaining sauce. Use a large spoon or spatula around the edges to be sure the sauce is well integrated.
9. Cover with foil and bake on the middle rack of the oven for 30 minutes.
10. Remove foil and bake for another 30 minutes.
11. Take the pan out for a moment and sprinkle with bread crumbs returning to the oven until the potatoes are fork tender and the top is golden brown and bubbly.
12. Remove from the oven and let potatoes cool and settle a bit before serving.