

Quick & Easy

THE COSTCO WAY

Kerrygold Dubliner Cheesy Scalloped Potatoes

Makes 6 servings

Ingredients:

1½ cups Kerrygold Dubliner® Cheese, shredded, divided
3 lbs russet potatoes, sliced ⅛-inch thick
4 Tbsp Kerrygold Salted Butter, divided
3 Tbsp flour
2 cups whipping cream
1 tsp salt
1 tsp pepper
1 Tbsp parsley, chopped

Instructions:

Preheat oven to 375 F. Melt 3 Tbsp of butter in a medium saucepan over medium. Add flour. Cook for 1 minute, stirring constantly. Add cream, salt and pepper. Cook until slightly thick, about 5 minutes. Remove from heat. Add 1 cup shredded cheese. Stir until the cheese is melted.

Lightly grease a 7 x 11-inch baking dish with remaining 1 Tbsp butter. Place potato slices vertically in the baking dish. Pour cheese sauce over the top. Top with remaining ½ cup cheese. Bake for 40 to 50 minutes, or until potatoes are fork-tender and the top is golden brown. Remove from the oven. Let sit for 15 minutes before serving. Garnish with parsley.

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