

Recipes makes: 10 Servings (~5 oz per serving)



Ingredients-

- ♥ 1 ½ Tbsp **D'Avolio Butter Olive Oil**
- ♥ ¼ Tbsp **D'Avolio Butter Olive Oil** for pan
- ♥ 1 Large Shallot, minced (about 1/3 cup)
- ♥ 1 ½ tsp chopped thyme
- ♥ ½ tsp chopped rosemary
- ♥ 2 cups low-sodium chicken broth
- ♥ 2 lb medium red potatoes, thinly sliced
- ♥ ¼ tsp salt
- ♥ ¼ tsp pepper

PREPARATION:

1. Preheat the oven to 400° and oil an 8-inch round cake pan, preferably of dark metal. Line the bottom of the pan with parchment paper and oil the paper.
2. In a medium saucepan, heat the 1 ½ tablespoons of olive oil. Add the shallot and cook over moderate heat, stirring occasionally, until softened, about 3 minutes. Add the thyme and rosemary and cook for 1 minute. Add the chicken broth and bring to a boil. Cook over moderately high heat until reduced to 3/4 cup, about 10 minutes.
3. Arrange an overlapping layer of potato slices in the cake pan and spoon a small amount of the reduced broth on top. Repeat the layering with the remaining potatoes and reduced broth. Pour any remaining broth on top and season with salt and pepper. Cover the pan with a sheet of oiled parchment paper and then a sheet of foil.
4. Bake the gratin in the center of the oven until the potatoes are very tender, about 1 hour. Remove the foil and paper and bake until the top is dry, about 10 minutes longer.
5. Turn the broiler on. Remove the gratin from the oven and let rest for 5 minutes. Invert the gratin onto a heatproof plate. Carefully remove the parchment round. Broil the gratin 6 inches from the heat until the surface is lightly browned, about 2 minutes. Cut into wedges and serve.

Nutrition Facts	
Serving Size: 5 oz	
Servings: 1	
Amount Per Serving	
Calories 110	Calories from Fat 25
% Daily Value*	
Total Fat 2.5g	4%
Saturated Fat 0g	2%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 85mg	4%
Total Carbohydrate 19g	6%
Dietary Fiber 2g	7%
Sugars 1g	
Protein 3g	
Vitamin A 2%	• Vitamin C 20%
Calcium 2%	• Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet.	

