

Treasure Barrel

Beef and Potato Au Gratin

Creamy layers of beef, potatoes, and cheese baked to golden perfection.

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
4 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lb beef chuck, cubed
- [ ] 4 large Yukon Gold potatoes, thinly sliced
- [ ] 1 cup heavy cream
- [ ] 1 cup chicken broth
- [ ] 1 ½ cups shredded Gruyère or sharp cheddar
- [ ] 2 tbsp butter
- [ ] 1 tbsp flour
- [ ] 2 tsp fresh thyme, leaves only
- [ ] 1 tsp fresh rosemary, minced
- [ ] 1 tsp lemon zest
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp honey
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Preheat the oven to 375°F (190°C). In a large skillet, melt butter over medium-high heat, then add the flour to make a light roux; cook 1 minute, stirring constantly.
2. Gradually whisk in the heavy cream and broth, bringing to a simmer until thickened. Stir in thyme, rosemary, lemon zest, lemon juice, honey, and season with salt and pepper.
3. In a separate pan, brown the beef cubes in batches until nicely seared; set aside. beef casserole
4. In a greased 9-x-13-inch baking dish, arrange a layer of potatoes, half the browned beef, and pour over a third of the sauce. Sprinkle with a third of the cheese.
5. Repeat layers twice, finishing with the remaining cheese on top. Cover the dish tightly with foil.
6. Bake for 30 minutes, then remove the foil and continue baking 15-20 minutes, or until the cheese is golden and the potatoes are fork-tender. cheesy side
7. Let the gratin rest five minutes before serving. This allows the sauce to settle and the slices to hold together.

Nutrition per serving

470 kcal	32 g	30 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce seems too thick, stir in a little warm broth before baking.
- For extra crispness, sprinkle a pinch of breadcrumbs on the final cheese layer.
- You can substitute turkey breast for the beef for a lighter version.