

Yukon Gold Potato Gratin

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2		poblano pepper - roasted, peeled, seeded and diced
6	cloves	garlic - finely chopped
2	pounds	yukon gold potatoes - peeled and cut into 1/8" slices
1/2	cup	cilantro - coarsely chopped
1	cup	chicken stock
1	cup	heavy cream
1	cup	monterey jack cheese
1/2	cup	queso anejo
		cilantro

Preheat oven to 400. Butter a 9 in square pan and sprinkle garlic over bottom of pan.

Arrange 1/4 of potatoes on bottom of dish. Sprinkle with salt and pepper and then 1/3 of the chiles and cilantro. Repeat 2 more times. Top with potatoes. Pour broth over, then cream. Sprinkle with salt and pepper. Cover pan with foil. Bake for 1 hour 15 minutes. Uncover and sprinkle cheeses over potatoes. Bake for another 15 minutes. Cool and sprinkle with cilantro.