



Creamy Garlic Potatoes

From: the Makers of LACTAID® Brand Products

In this comforting and hearty casserole, potato slices are pan fried before they are baked in a creamy garlic sauce.



Serves
9 Servings



Prep Time
15 Minutes

Cook Time
45 Minutes

Total Time
1 Hour

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Ingredients

1 3/4 pounds potatoes
1 teaspoon salt
2/3 cup all-purpose flour
3/4 cup canola oil (not consumed)
2 cloves garlic, minced

2 1/3 cups LACTAID® Reduced Fat Milk
2 teaspoons chopped parsley

Preparation

1. Preheat oven to 350 degrees F.
2. Peel, slice and salt potatoes. Place flour in a large bowl and dredge potatoes in flour.
3. Heat canola oil in a large skillet over medium-high heat. Carefully place potatoes in hot oil. Fry on both sides until golden brown. Place a single layer of fried potatoes in a 9x9 inch baking dish. Sprinkle minced garlic over the potatoes.
4. Layer the remaining potatoes on top of the garlic.
5. Pour LACTAID® Reduced Fat Milk over the potatoes. Bake in preheated oven 35-45 minutes or until lightly browned and bubbling.
6. Sprinkle with parsley just before serving.



For nutrition information, please visit
[recipes.lactaid.com](https://www.recipes.lactaid.com)