

Creamy Spring Cheesy Potatoes & Carrots

Prep Time: 15 minutes

Cook Time: 45–50 minutes

Serves: 6–8

Ingredients

- 2 lbs Yukon Gold potatoes, thinly sliced
- 2 cups carrots, thinly sliced
- 2 tbsp butter
- 2 tbsp all-purpose flour
- 2 cups whole milk
- 1 cup heavy cream
- 1 1/2 cups shredded sharp cheddar cheese
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp garlic powder
- Optional: fresh thyme or parsley for garnish

Instructions

- 1 Preheat oven to 375°F. Lightly grease a 9x13 baking dish.
- 2 In a saucepan over medium heat, melt butter.
- 3 Whisk in flour and cook 1 minute.
- 4 Slowly whisk in milk and heavy cream.
- 5 Simmer until thickened (about 3–4 minutes).
- 6 Stir in salt, pepper, garlic powder, and 1 cup cheddar until melted.
- 7 Layer half the potatoes and carrots in the baking dish. Pour half the sauce over top.
- 8 Repeat with remaining vegetables and sauce.
- 9 Cover with foil and bake 35 minutes.
- 10 Remove foil, sprinkle remaining 1/2 cup cheddar on top, and bake 10–15 more minutes until golden and bubbly.

11 Let sit 10 minutes before serving. Garnish with fresh herbs.