

# Scalloped New Potatoes with Green Beans

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 50 minutes

Serves: 8 - 10

**CChints:** This recipe is lower in fat than most Scalloped potatoes with less than 10 grams. This recipe calls for fresh herbs, but if you don't have fresh, you can substitute dry.

2 Tablespoons rosemary = 2 teaspoons dry and

1 Tablespoon thyme = 1 teaspoon dry

1 pound fresh green beans, trimmed and cut

2 pounds small to medium size new potatoes

1 red bell pepper, diced

1 cup yellow onion, diced

3 glove minced garlic, fresh or from a jar

2 tablespoons unsalted butter

3 tablespoons flour

2 tablespoons fresh rosemary, minced

1 tablespoon fresh thyme, minced

1-1/2 teaspoon salt, divided

1/4 teaspoon black or white pepper

1-3/4 cups skim or low fat milk

1/2 cup reduced-fat shredded cheddar cheese, white if you can get it

3/4 cup part-skim shredded mozzarella cheese, divided

1/4 cup dry bread crumbs

Spray butter or 1 tablespoon butter



Preheat oven to 375 degree F. Coat a 2 quart casserole dish with cooking spray.

Cut the ends off the green beans and cut them in half. Fill a large pot (5 quarts or larger) with enough water to cover the beans and add 1 teaspoon of salt. Bring to a boil and if you cover the pot the water will boil faster. Boil the beans for 2 minutes. Using a slotted spoon, transfer the beans to a bowl and set side.

Add more water to the pot to cover the potatoes and bring it to a boil. Cut the potatoes into 1/4 inch wide slices and add them to the pot of water. Boil for 7 minutes and use that time to prepare for the next steps in this recipe. Start by adding the bell pepper to the bowl of beans.

Drain the potatoes and place them in the large bowl with the green beans. In the same large pot over medium heat, add the butter and onions. Cook for 4 minutes, then add the garlic and cook for 1 more minute. Stir in the flour through pepper and add all the milk at one time. Stir to blend and gently stir until the sauce begins to thicken and bubble. Turn off the heat and stir in 1/2 cup of the mozzarella cheese. Gently add the potato mixture into the pot with the sauce. Toss to coat all pieces. Pour it all into the casserole dish and try to flatten it out as much a possible. Top with the cheddar and mozzarella cheese. Sprinkle with the bread crumbs and lightly apply the spray butter. The butter will allow the crumbs to brown.

Bake uncovered for 20 minutes until golden brown on top. After 20 minutes, test the potatoes to see if they are done. They may not be, so cover the casserole and bake for 10 more minutes.