

# Poblano, Potato and Corn Gratin

From Bon Appetit, 2010

Internet Address:



*An interesting savory side dish - great with grilled meat.*

3 teaspoons olive oil, divided

3 large poblano peppers, stemmed, seeded, cut into 2 x 1/4-inch strips

1 1/4 pounds Yukon Gold potatoes, peeled, cut into 1/8-inch-thick rounds

2 cup frozen corn kernels, thawed

3 cup grated cheese, [I used half Fontina, half Monterey Jack]

1 3/4 cups half and half

2 1/2 tablespoons all purpose flour

1 teaspoon salt

3/4 teaspoon freshly ground black pepper

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 9

1. Preheat oven to 400°F. Rub 9 1/2-inch-diameter deep-dish glass pie dish or cast-iron skillet with 2 teaspoons oil. Heat remaining 1 teaspoon oil in large nonstick skillet over medium-high heat. Add poblano strips and sauté until tender, about 5-8 minutes. Remove from heat.

2. Arrange 1/3 of potato rounds, overlapping slightly, in prepared pie dish. Sprinkle 1/3 of poblano strips over, then 1/3 of corn and 1/3 of cheese. Repeat with 1/3 of potatoes, 1/3 of poblanos, 1/3 of corn, and 1/3 of cheese. Top with remaining potatoes, poblanos, and corn, reserving remaining 1/3 of cheese. Place pie dish on rimmed baking sheet.

3. Whisk half and half, flour, salt, and freshly ground black pepper in small bowl. Pour over potato mixture in pie dish; press potatoes to submerge. Cover dish tightly with foil. Bake 30 minutes. Remove foil; sprinkle remaining cheese over gratin. Continue to bake gratin until potatoes are tender and cheese is golden brown, about 25 minutes longer. Let stand 10 minutes before serving.

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Per Serving (excluding unknown items): 327 Calories; 20g Fat (53.4% calories from fat); 14g Protein; 25g Carbohydrate; 2g Dietary Fiber; 57mg Cholesterol; 497mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 3 Fat.