

## **Creamy Scalloped Potatoes**

### **Ingredients:**

2 lbs. potatoes (5-6 med)  
3 Tbsp non-dairy butter  
3 Tbsp gluten free flour  
Salt & pepper to taste  
2 1/2 c almond milk  
1/4 c finely chopped onion  
1 cup shredded sharp cheddar cheese  
1 cup diced cooked ham



### **Directions:**

Heat oven to 350 F. Wash potatoes (peel if desired) and cut into thin slices (or use a food processor.) Melt the non-dairy butter in a saucepan over med-high heat. Whisk in the flour, salt and pepper. Cook, stirring until mixture is smooth and bubbly. Stir in the almond milk and heat to boiling, stirring constantly. Boil and stir 1 min then add the onion & cheese. In a greased 2 qt casserole dish, arrange a layer of potatoes. Add 1/3 of the white sauce and ham. Repeat layers ending with white sauce only on top. Cover and bake 45 minutes, then uncover, and bake 30-45 min longer, or until the potatoes are tender. Let stand 5-10 min before serving.