

Anna Potatoes

The Concourse Steakhouse at Disney's Contemporary Resort serves this classic, east-to-assemble "potato pie" as a complement to meat and fish entrees.

- 2 ½ pounds Idaho baking potatoes, (4 or 5 large potatoes)
- Vegetable cooking spray (not flavored)
- ½ cup Parmesan Cheese, freshly grated
- 6 tablespoons Butter, cut into small pieces
- ½ cup Shallots, finely chopped
- ¼ cup Chives, freshly snipped
- 2 teaspoons Garlic, minced
- ¾ teaspoon Salt, to taste
- ¼ teaspoon Black Peppercorns, coarsely cracked

Method

1. Preheat Oven and Prepare Skillet: Preheat the oven to 400 F. Place a 12-inch cast-iron skillet over medium-low heat.



Servings/Yield

6 servings

Rating

★★★★

Cuisine

North American :
United States

Nutrition Facts	
6 Servings	
Amount Per Serving	
Calories 335	
Total Fat	13.19g
Cholesterol	37mg
Sodium	447mg
Total Carbohydrate	44.05g
Dietary Fiber	4.62g

2. Peel the Potatoes: Peel the potatoes and slice lengthwise as thin as possible; 1/16 inch is ideal.

3. Start building the pie: Spray the bottom and the sides of the hot skillet with the vegetable oil cooking spray. Cover the bottom and the sides with ¼ of potatoes in a single layer.

Sprinkle the potatoes with ⅓ of Parmesan cheese, butter, shallots, chives, garlic, salt and pepper. Cover with another layer of the potatoes, leaving no gaps. Add another layer of cheese, butter, and seasonings. Follow this with a layer of potatoes, then cheese, butter, and seasonings, and finally potatoes.

4. Bake the pie: Spray the top layer with vegetable oil cooking spray. Bake for 40 to 50 minutes, or until the top is browned and crisp.

Remove the skillet from the oven and let the potatoes stand for 10 minutes. Carefully invert the potato cake onto a large serving plate. Slice and serve immediately, or let cool and then reheat just before serving.

Sugars 2.32g

Protein 9.04g

