

## Easy Potato & Fennel Gratin

Another make-ahead marvel! Assemble this casserole in the morning and refrigerate until ready to bake. Enjoy!



- 2 pounds Yukon Gold potatoes, peeled & thinly sliced
- 2 small heads fennel & medium 1 onion, sliced & sautéed
- 2 cups cream
- 2 cups grated gruyere cheese, (plus more for the top)
- 1/3 cup grated parmesan
- 1/2 t pepper
- 1 t salt

Toss all together in a bowl and put in a greased baking dish. Press down to compact everything in the dish. Cover and refrigerate until ready to bake.

Top with a bit more gruyere and bake at 400 degrees for 1 to 1&1/4 hours or until the potatoes are tender and the top is browned.