

Scalloped potatoes with basic white sauce, chopped onion, parsley, and sliced potatoes. Add cheese and bread crumbs to the top of this casserole, if desired.

Ingredients:

- 1 to 1 1/2 cups thinly sliced onion
- 4 1/2 to 5 cups thinly sliced potatoes
- 2 teaspoons salt, divided
- 3 tablespoons butter
- 2 tablespoons plus 1 teaspoon flour
- 1 3/4 cups milk
- 1/8 teaspoon pepper
- 2 tablespoons fresh chopped parsley
- 2 tablespoons chopped cilantro
- 1/2 to 1 cup shredded Parmesan cheese (don't use the cheap cheese because it doesn't taste good and the cheese won't melt fully)
- Paprika

Preparation:

Bring 2 inches of water to boil in a pan; add onions, sliced potatoes and 1-teaspoon salt. Cover and boil for 5 minutes; drain. Melt butter; blend in flour, pepper, and remaining teaspoon of salt. Add milk and cook until thickened, stirring constantly. Stir in parsley and cilantro. Combine vegetables and cream sauce; place in a shallow casserole and bake, uncovered, at 400° for about 35 minutes. Sprinkle cheese and paprika over potatoes and bake 3 to 6 minutes longer, until cheese is melted. Serves 4 to 5.