



## Herb-Infused Potatoes Au Gratin Foil Packets with Leeks

### Description

Elevate your next meal with these **Herb-Infused Potatoes Au Gratin Foil Packets with Leeks**—a dish that perfectly balances creamy, cheesy indulgence with delicate herb-infused flavors. Thinly sliced potatoes and tender leeks come together in rich Gruyère and heavy cream, creating a comforting yet sophisticated meal. Whether you’re preparing for a **special occasion** or simply looking to **upgrade your weeknight dinner**, this recipe is sure to impress!

### Ingredients

Ingredient	Quantity
Large potatoes, thinly sliced	4
Leeks (white and light green parts), thinly sliced	2
Heavy cream	1 cup
Gruyère cheese, grated	1 cup
Garlic, minced	2 cloves
Fresh thyme leaves	2 tablespoons
Fresh parsley, chopped	2 tablespoons
Salt and pepper	To taste

ð??¡ **Feel free to customize!** Try swapping Gruyère for sharp cheddar or experimenting with different herbs to add your own creative twist.

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## Step-by-Step Instructions

1. **Preheat the oven** to **375°F (190°C)**.
2. In a large bowl, **combine** sliced potatoes, leeks, minced garlic, thyme, parsley, salt, and pepper. Toss until evenly mixed.
3. **Divide the mixture** among four large sheets of **aluminum foil**, placing it in the center of each sheet.
4. **Drizzle 1/4 cup of heavy cream** over each portion.
5. **Sprinkle Gruyère cheese** generously on top.
6. **Seal the foil packets** by folding the edges together tightly to lock in moisture and flavor.
7. **Bake** on a baking sheet for **35-40 minutes**, until potatoes are tender and cheese is bubbly and golden.
8. **Carefully open the foil packets**, allowing steam to escape.
9. **Garnish** with fresh parsley and serve **hot!**

Pro Tip: For an extra crispy top, **broil the opened packets** for the last few minutes of baking until perfectly golden brown.

### Category

1. Oven Recipes

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