



# Potato Lyonnaise

Serves 8



## INGREDIENTS

- 1 yellow onion large halved & sliced about ¼" thick
- ¼ cup butter
- 1 tsp garlic minced
- 6 russet potatoes peeled and slice ¼" thick
- 4 cup chicken stock

## INSTRUCTIONS

1. Preheat oven 350° F
2. Sauté onions in butter over medium heat. About 10 minutes until light brown. Add garlic cook 30 seconds. Remove from heat.
3. Butter baking dish. Layer a third of the potato on the bottom. Layer with half the onions. Season with salt and pepper. Add another third potato and remaining onions. Season and finish with remaining potatoes.
4. Bring chicken stock to a simmer and pour over the potatoes.
5. Bake 350° F for 40 minutes. Test doneness with paring knife.

*Bon Appetit!*

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