

Artichoke, Potato, and Portobello Mushroom Casserole

Serves 8

4 tbsp. olive oil
2 cans quartered artichoke hearts, sliced
2 pounds Yukon Gold potatoes, very thinly sliced
4 large portobello mushroom caps, thinly sliced
6 oz. fresh goat cheese
3 garlic cloves, minced
3 tbsp. freshly grated Parmesan
1/2 cup dry white wine

Preheat oven to 425 degrees. Brush 9x13 glass baking dish with 1 tbsp. oil.

Arrange half of potatoes in dish, covering bottom completely. Top with half of artichoke hearts and half of mushrooms. Coarsely crumble half of goat cheese and sprinkle over artichokes and mushrooms. Sprinkle with salt, pepper, and half of garlic, then 1 tbsp. Parmesan. Drizzle with 1 tbsp. oil.

Cover with remaining mushrooms, then artichoke hearts, goat cheese, garlic, 1 tbsp. Parmesan and 1 tbsp. oil. Top with remaining potatoes. Pour wine over; drizzle with remaining oil.

Cover dish with foil. Bake 40 minutes. Reduce oven temperature to 400 degrees. Sprinkle top with remaining Parmesan. Bake uncovered until potatoes are tender and top is brown, about 25 minutes. Cool slightly and serve.

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