



## CREAMY ANCHOVY BAKED POTATOES

- 1 tube **Crown Prince Natural Anchovy Paste**
- 3 tablespoons unsalted butter, at room temperature
- 1 tablespoon all-purpose flour
- black pepper to taste
- 1 cup heavy cream, at room temperature
- 1 1/2 cups 2% low fat milk, at room temperature
- 8 medium potatoes, peeled and thinly sliced
- 2 large onions, thinly sliced



Preheat oven to 425°F. Lightly coat a shallow 3-quart baking dish with nonstick cooking spray and set aside. Place the anchovy paste, butter, flour, pepper and 1/2 cup of the cream in a food processor and pulse until smooth. Add the remaining cream and milk and pulse to incorporate.

Layer 1/3 of the potatoes in the prepared baking dish, spreading evenly. Top with 1/3 of the onions and 1/2 of the anchovy mixture. Repeat layers. Finish with remaining potatoes and onions.

Bake uncovered on the middle rack until bubbling and nicely browned, about 1 hour. Remove from oven and let stand 10 minutes before serving. *Serves 6.*

*Per Serving: 363 Calories (145 Calories from Fat), 16g Fat, 8g Protein, 48g Carbohydrate, 50mg Cholesterol, 430mg Sodium*