Potato Cauliflower Gratin

Ingredients

- 1½ lbs cauliflower head cut into small florets
- 1 lb potatoes, red or yellow, peeled and cut into 1-inch cubes
- 4 tbsp butter, divided
- 2 tbsp flour
- 1½ cups warm milk
- ½ cup grated Gruyère cheese
- ¼ cup grated Parmesan cheese
- ¼ tsp grated nutmeg
- ½ cup panko breadcrumbs
- 1¼ tsp salt
- ¼ tsp pepper
Instructions

1. Preheat oven to 375° F.

2. Bring a large pot of water to a boil. Add 1 teaspoon of salt and cauliflower florets and cook until just cooked. Remove with a sieve and add potatoes and cook on a medium heat for 7 minutes or until just soft. Drain.

3. In a medium saucepan over medium heat, melt 2 tablespoons of butter, add flour and whisk to combine. Add warm milk, stirring constantly until the sauce thickens.

4. Remove pan from heat. Add the remaining ¼ teaspoon of salt, pepper, ¼ cup of Gruyère cheese, Parmesan and nutmeg.

   Give it a taste and add more salt if needed.

5. Transfer cauliflower and potatoes to an 8x11-inch baking dish. Cover with sauce and carefully mix to combine the ingredients.

6. Sprinkle panko and the remaining ¼ cup of Gruyère on top of the gratin and drizzle with 2 tablespoons of melted butter.

7. Bake for 25 to 30 minutes until vegetables are tender.

8. Turn on the broiler and bake for 2-3 minutes until top of the gratin is golden brown. Serve.