



# Baby Potatoes in a Garlic Cream Sauce

Recipe by physicalfoodie

Course: **Entrées**

**Prep time**  
15 minutes

**Cooking time**  
30 minutes

**Total time**  
45 minutes

Enjoy these creamy potatoes as a delicious side dish to accompany any meal. The sauce is light by making it with almond milk but it has a nice kick.

## Ingredients

- 2 ½ pounds of baby yellow potatoes
- 2 cloves of garlic, minced
- 2 tablespoons of butter,
- 2 tablespoons gluten-free flour
- 1 cup chicken or vegetable broth
- ½ cup or unsweetened almond milk
- ¼ cup grated Parmesan cheese
- ¼ teaspoon red pepper flakes
- Salt and pepper to taste

## Directions

### For the potatoes

- 1 Place all of the potatoes in a large cooking pot. Fill with enough cold, salted water, making sure they are submerged.
- 2 Bring them to a boil, reduce heat, and cook for 12-15 minutes or until tender. Do not cover the potatoes.
- 3 Drain the potatoes and set aside.

### For the sauce

- 1 Whisk in the flour for about a minute or so. Add in the broth, whisking constantly, until it begins to thicken.
- 2 In a large sauté pan, melt butter. Next, add garlic, stirring frequently for about a minute.
- 3 Stir in almond milk and Parmesan cheese.

**4** Season with salt, pepper and red pepper flakes.

**5** Finally, add in the cooked baby potatoes to the sauce, stirring until fully coated in the cream sauce.  
Enjoy!

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### **Notes**

- Feel free to add as much or as little garlic that you like.

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