

# Swedish Creamy Potato Casserole (Jansson's Frestelse)

Yield: 4 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/janssons-frestelse-swedish-recipe>

## Ingredients:

- 1 medium onion sliced thinly
- 2 tablespoons butter plus extra for topping
- 2 pounds idaho potatoes
- 1 can anchovies in oil drained, drained weight 1 3/4 oz or 50g
- 1 3/4 cups heavy whipping cream
- salt
- freshly ground black pepper
- 3/4 cup fresh breadcrumbs
- butter

## Nutrition:

1. Calories: 780 calories
2. Carbohydrate: 52 grams
3. Cholesterol: 220 milligrams
4. Fat: 55 grams
5. Fiber: 5 grams
6. Protein: 24 grams
7. SaturatedFat: 32 grams
8. Sodium: 550 milligrams
9. Sugar: 4 grams

---

Thank you for visiting our website. Hope you enjoy Swedish Creamy Potato Casserole (Jansson's Frestelse) above. You can see more 15 janssons frestelse swedish recipe Dive into deliciousness! to get more great cooking ideas.