



Sage Browned Butter Parmesan Potato Bake

The Smell of a Happy Kitchen

Let me tell you about browned butter. It is magic. You cook butter until it turns a golden brown. It smells like toasted nuts and heaven. I still laugh at that.

Once, I was making it and my grandson ran in. He thought I was making cookies! Doesn't that smell amazing? That smell means something good is coming. It turns simple potatoes into a hug on a plate.

Why This Dish Matters

Food is more than just eating. It is about feeling cared for. This potato

bake is rich and cozy. It makes everyone feel welcome at the table.

That is the first reason this matters. The second is simpler. It teaches you patience. Letting the butter brown, letting the bake cool. Good things take a little time. What is a dish that always makes you feel cozy?

A Little Story About Sage

My mother grew sage in a rusty coffee can. She said it kept the bad vibes away. I am not sure about that. But I know its flavor.

It is earthy and a little peppery. When you stir it into the warm browned butter, it wakes right up. *Fun fact: Sage is related to mint!* It makes the whole kitchen smell like a holiday. Do you have a favorite herb from a family garden?

Putting It All Together

Use Yukon Gold potatoes. They mash up so creamy. Boil them until they are tender. Then comes the fun part. Mash in that beautiful browned butter and sage.

Stir in the cheeses. The parmesan is salty and sharp. The mozzarella makes it wonderfully gooey. The topping is just panko and butter. It gets so crispy in the oven. It is the perfect crunch on top of all that creaminess.

The Best Part is Sharing

You must let it cool for 30 minutes. I know, it is hard to wait. But it lets everything settle. Then you scoop out a big, steamy serving.

Watch faces light up. That is the real recipe. It is perfect for a big family dinner. Or make it ahead and bake it later. Would you rather make this for a big crowd or a quiet night in?

Ingredients:

Ingredient	Amount	Notes
Yukon Gold potatoes, peeled and sliced ½ inch thick	4 pounds	
Table salt	1 teaspoon	Plus salt for cooking potatoes
Unsalted butter, cut into pieces	16 tablespoons	
Fresh sage, minced	2 tablespoons	
Garlic cloves, minced	4	
Half-and-half	1 ½ cups	
Pepper	1 teaspoon	
Parmesan cheese, shredded	6 ounces (2 cups)	
Whole-milk mozzarella cheese, shredded	6 ounces (1½ cups)	
For the Topping:		
Panko bread crumbs	¾ cup	
Unsalted butter, melted	2 tablespoons	



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Instructions

Step 1: First, get your oven ready. Move a rack to the upper-middle spot. Heat the oven to 400 degrees. Put your sliced potatoes in a big pot. Cover them with water by about an inch. Add two big spoonfuls of salt. Bring it all to a boil. Then, let it simmer until the potatoes are very soft. This takes about 20 minutes.

See also [Peanut Butter Mousse Chocolate Cups](#)

Step 2: Now, let's make the magic butter. Melt the butter in a skillet. Keep swirling the pan. Watch it closely. It will foam and turn a lovely golden brown. It should smell nutty and amazing. Turn off the heat right away. Stir in the minced sage and garlic. It will sizzle and smell wonderful. Pour this into a bowl. (My tip: use a light-colored pan so you can see the butter change color.)

Step 3: Drain your soft potatoes. Put them back in the warm pot. Pour that fragrant browned butter right over them. Mash everything until it's smooth. No lumps, please! Then, stir in the half-and-half, pepper, and salt. Finally, mix in all that glorious Parmesan and mozzarella cheese. Spread this creamy dream into your baking dish. **What's your favorite cheese to melt into potatoes? Share below!**

Step 4: Let's make the crunchy top. Mix the panko bread crumbs with the melted butter. Use your fingers. It should feel like damp sand. Sprinkle this evenly over your potato mixture. I still love the sound of that crunch. Now it's ready for the oven.

Step 5: Bake your casserole for about 30 minutes. You'll know it's done when the top is golden and beautiful. The smell will fill your whole

kitchen. This is the hardest part. You must let it rest for 30 minutes before serving. It makes all the difference, I promise. Then, scoop out a big, cozy portion.

Creative Twists

This recipe is like a dear friend. You can dress it up for different occasions. Try adding a cup of chopped, cooked ham for a hearty meal. Use sharp cheddar instead of mozzarella for a stronger cheese flavor. For a festive touch, mix in some chopped, crispy bacon and green onions. Doesn't that sound fun? Which one would you try first? Comment below!

Serving & Pairing Ideas

This bake is the star of the table. I love it with simple roasted chicken. A bright, green salad on the side is perfect. For garnish, a little extra fresh sage looks lovely. To drink, a crisp apple cider is wonderful. For the grown-ups, a glass of chilled Chardonnay pairs nicely. It's a complete, comforting feast. Which would you choose tonight?

See also [Milk Chocolate Peanut Butter Noel Sandwich Cookies](#)



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Keeping Your Potato Bake Cozy

Let's talk about storing this lovely dish. First, let it cool completely. Cover it tightly and pop it in the fridge. It will be happy there for up to three days. You can also freeze it for a month. Just wrap it well so it doesn't get freezer burn.

To reheat, I use the oven. Cover the dish with foil. Bake at 350 degrees until warm. This keeps the topping from burning. I once microwaved a slice too quickly. The topping got soggy. The oven is much better for texture.

Batch cooking this is a smart move. Make a double batch and freeze one. This gives you a ready-made feast for a busy day. Having good food ready matters. It turns a stressful evening into a cozy one. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

Sometimes our cooking needs a little help. Here are three common issues. First, the potatoes are watery. Make sure you drain them very well. Let them sit in the colander for a minute. I remember when I didn't drain mine. The casserole was a bit soupy.

Second, the browned butter can burn. Swirl the pan constantly. Take it off the heat when it smells nutty. Burnt butter tastes bitter. Getting it right matters. It adds a deep, wonderful flavor you can't get any other way.

Third, the topping isn't crispy. Spread the panko in a thin, even layer. Too thick and it steams. A crispy top gives a lovely contrast to the

creamy potatoes. It makes the whole dish more fun to eat. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make this gluten-free?

A: Yes! Just use gluten-free bread crumbs for the topping. It works perfectly.

Q: Can I make it ahead?

A: Absolutely. Follow the make-ahead note in step three. Bake it when you're ready.

Q: What if I don't have half-and-half?

A: Whole milk will work. The casserole will be a little less rich, but still delicious.

Q: Can I make a smaller batch?

A: You can halve everything. Use an 8-inch square baking dish. The baking time will be similar.

Q: Any optional tips?

A: *A fun fact:* Yukon Gold potatoes mash up extra creamy. They are my favorite for this. You could also add a pinch of nutmeg with the pepper.

Which tip will you try first?

See also Crispy Oatmeal Christmas Wafers

From My Kitchen to Yours

I hope you love making this potato bake. It fills the kitchen with the best smell. It is perfect for sharing with people you love. Cooking is about making memories, not just meals.



I would love to hear about your cooking adventure. Tell me how it turned out for you. **Have you tried this recipe?** Please share your story in the comments below. I read every one.

Happy cooking!
—Elowen Thorn.



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Sage Browned Butter Parmesan Potato Bake

Author: Elowen Thorn



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Cooking Method: [Stovetop Baking](#)



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Cuisine: [American](#)



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Courses: [Side](#) [Main](#)



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Difficulty: **Beginner**



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Prep time: **30 minutes**



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Cook time: **1 hour 20 minutes**



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Rest time: **30 minutes**



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Total time: **2 hours 20 minutes**



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Servings: **10 servings**



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Calories: **520 kcal**



Best Season: **Summer**

Description

Cheesy Mashed Potato Casserole with Parmesan, Browned Butter, and

Sage.

Ingredients

- 4 pounds Yukon Gold potatoes, peeled and sliced ½ inch thick
- 1 teaspoon table salt, plus salt for cooking potatoes
- 16 tablespoons unsalted butter, cut into 16 pieces
- 2 tablespoons minced fresh sage
- 4 garlic cloves, minced
- 1 ½ cups half-and-half
- 1 teaspoon pepper
- 6 ounces Parmesan cheese, shredded (2 cups)
- 6 ounces whole-milk mozzarella cheese, shredded (1½ cups)
- ¾ cup panko bread crumbs
- 2 tablespoons unsalted butter, melted

Instructions

1. Adjust oven rack to upper-middle position and heat oven to 400 degrees. Place potatoes and 2 tablespoons salt in Dutch oven, add water to cover by 1 inch, and bring to boil over high heat. Reduce heat to medium and simmer until potatoes are tender and can be easily pierced with paring knife, 18 to 20 minutes.
2. Meanwhile, melt butter in 10-inch skillet over medium-high heat. Cook, swirling skillet constantly, until milk solids in butter are color of milk chocolate and have toasted aroma, 3 to 5 minutes. Off heat, stir in sage and garlic. Transfer to heatproof bowl.
3. Drain potatoes and return them to pot. Add browned butter mixture and mash with potato masher until smooth and no lumps remain. Stir in half-and-half, pepper, and salt until fully combined. Stir in Parmesan and mozzarella until incorporated. Transfer potato

mixture to 13 by 9-inch baking dish and smooth top with spatula.

4. (To make ahead, let potato mixture cool completely in dish, cover tightly with plastic wrap, and refrigerate for up to 3 days. When ready to bake, remove plastic, cover dish tightly with aluminum foil, and bake for 25 minutes. Remove foil and proceed with step 4.)
5. Combine bread crumbs and melted butter in bowl. Sprinkle topping evenly over potato mixture.
6. Bake until casserole is heated through and topping is crisp and golden brown, about 30 minutes. Let cool for 30 minutes. Serve.

Notes

Nutritional information is referenced in the text with 'View Nutritional Information' but the specific values are not provided in the given text. Estimated calories are based on a standard serving size.

Keywords: Potato, Casserole, Parmesan, Sage, Browned Butter, Cheesy