Tuna and Green Bean Potato Gratin

One 8×12 in (20×30 cm) dish, at least 3 qt/2.8 L;4 main-dish portions · Active 35 min · Total 1 hr 30 min

Ingredients

- 1 lb 10 oz waxy potatoes, peeled and sliced 1/4 in/6 mm thick (750 g prepared)
- 8 cups water (1.9 L), for vegetables
- 10 oz fresh green beans, trimmed and cut in 1-in/2.5-cm pieces (300 g prepared)
- 2 tablespoons butter (30 g)
- 1 small onion, finely chopped (120 g)
- 3 tablespoons all-purpose flour (25 g)
- 1 1/4 cups milk (300 ml)
- 3/4 cup low-sodium vegetable stock (180 ml)
- 1 tablespoon capers, drained and chopped (10 g)
- 1 teaspoon finely grated lemon zest (2 g)
- 2 tablespoons chopped fresh parsley (8 g)
- 1/4 teaspoon black pepper
- 12 oz plain canned tuna in water, drained and inspected (340 g drained)
- 2 oz Gruyère, grated (60 g)
- 2/3 cup coarse fresh breadcrumbs (40 g)
- 1 tablespoon olive oil (15 ml)

Set out

Oven, 8×12 in (20×30 cm) baking dish, at least 3 qt/2.8 L, Large saucepan, Colander, Medium saucepan, Whisk, Small bowl, Rimmed baking sheet, Suitable foil if needed, Food thermometer

Allergens

Fish: tuna, Milk, Wheat; check stock and bread labels. Check labels and substitutions.

Make it

1. Heat oven to 400°F (205°C). Put the dish on a rimmed sheet. Bring potatoes and their water to a gentle boil. Simmer 4 minutes, add green beans and simmer 4–5 minutes more until potatoes bend and beans are nearly tender. Drain carefully.

2. Meanwhile melt butter in the medium pan over medium-low heat. Cook onion 7–9 minutes until soft. Stir in flour 1 minute, gradually whisk in milk and stock and simmer 3–4 minutes until sauce coats a spoon. Take off the heat and stir in capers, zest, parsley and pepper. Fold tuna in gently.

3. Arrange about half the potatoes and beans across the dish, add the tuna sauce, then distribute remaining vegetables over and through it without compressing. Mix Gruyère, crumbs and oil in the small bowl and scatter over the surface.

4. Bake 25–30 minutes until golden and the center and several other spots reach 165°F (74°C). Shield crumbs loosely if needed while the middle finishes.

5. Rest 5 minutes and divide into four portions.

A shared vegetable pan still has an order

Set a timer for the potato head start before adding beans. Four minutes is a useful instruction to follow, not a reason to put every ingredient into cold water together.

A useful detail

The 90-minute total includes preparing tuna and vegetables, overlapping their saucepan stages, assembly, the full bake and rest. The potatoes are partially cooked before assembly; raw slices would extend the fish’s oven time.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F (32°C), at 40°F (4°C) or below. Use within 2 days or an earlier opened-fish or dairy deadline. Reheat to 165°F (74°C). Refrigeration is preferred to freezing this potato-and-milk sauce; the crumb surface softens after storage.