Cheesy Mashed Potato Casserole

Potatoes

4 pounds Yukon Gold potatoes, peeled and sliced into 1/2" thick slices

1 teaspoon salt

16 Tablespoons butter

1 1/2 cups half and half

1 teaspoon pepper

1 1/2 cups Gruyere cheese, shredded

1 1/2 cups whole milk mozzarella, shredded

1/2 cup minced chives

Topping

3/4 cup panko

1/2 cup Gruyere cheese, shredded

2 Tablespoons butter, melted

Place potatoes and 2 T. salt in dutch oven.

Add water to cover by 1" and bring to a boil.

Reduce heat to simmer and cook 18-20 minutes.

Drain potatoes and return to pot.

Add butter and mash potatoes.

Stir in half and half, pepper and salt.

Stir in gruyere, mozzarella and chives.

Transfer mixture to a 9x13" pan.

Combine panko, gruyere and melted butter for topping.

Sprinkle over potatoes.

Bake 30 minutes at 350.  Let cook 30 minutes.