



Sweet Potato, Swiss & Spinach Gratin

2011 Sweet Rewards Recipe Contest 1st Place Winner – Side Dish Category

Ingredients:

- 1 ½ Cups heavy cream
- 2 Cloves of garlic, minced finely
- 2 Pounds sweet potatoes, peeled and thinly sliced
- 1 ½ Cups cooked spinach, excess water removed
- 1 Teaspoon thyme
- 2 Cups shredded Swiss cheese
- Salt & pepper to taste

Instructions:

Preheat oven to 400 degrees. Butter a 9x13 casserole pan. In a bowl, mix the heavy cream with garlic. Set aside. Layer the sliced sweet potatoes on the bottom of the casserole pan. Top with some spinach. Sprinkle with salt, pepper, some thyme and ½ cup of the grated Swiss. Repeat layering the ingredients. Pour the cream garlic mixture evenly over the top of the gratin. Sprinkle remaining cheese over the top. Cover the dish with foil and bake for 30 minutes. Remove the foil and bake for an additional 30 minutes, or until the sweet potatoes are tender. Remove from oven and allow to cool 20 minutes before slicing.

Serving Size: 4-6

Cook Time: 2 hours

Categories:

Sweet Rewards

Side Dish

Quick & Easy

7 Ingredients or Less

Vegetarian

Credits:

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