

Root-Vegetable Gratin

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2 large sweet potatoes, peeled
1 butternut squash neck, from a large butternut squash, peeled
1 medium rutabaga, peeled and halved lengthwise
Kosher salt and freshly ground pepper
1/2 cup chicken broth
1/4 cup heavy cream
3/4 cup panko, Japanese breadcrumbs
1 1/2 Tbsp extra-virgin olive oil

- Preheat the oven to 375°.
- Using a mandoline, slice the potatoes and squash lengthwise 1/8 inch thick. Slice the rutabaga crosswise 1/8 inch thick.
- Grease an 8-by-12-inch glass baking dish. Arrange half of the potatoes in the dish, overlapping them slightly; season with salt and pepper. Top with half of the rutabaga and the squash, seasoning each layer. Repeat the layering. Pour the broth over and around the vegetables.
- Cover tightly with foil and bake for 1 hour, until the vegetables are almost tender when pierced. Remove the foil and pour the cream over the gratin. Bake for about 30 minutes longer, until the liquid has thickened.
- Preheat the broiler. Mix the panko with the oil and season with salt and pepper; sprinkle over the gratin. Broil 3 inches from the heat for 2 minutes, until golden, rotating for even browning.
- Let the gratin stand for 10 minutes, then serve.



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