

Wild Mushroom-and-Sweet Potato Gratin

Yield: 8 servings

★★★★☆

Chanterelle mushrooms and fontina cheese contribute a delicate, nutty flavor that contrasts nicely with sweet potatoes in this dish. Serve this casserole with roasted pork loin or ham.



Becky Luigart-Stayner; Lydia DeGaris-Pursell

Ingredients

2 teaspoons olive oil
4 cups (1/4-inch-thick) sliced cremini mushrooms (about 8 ounces)
3 1/2 cups (1/4-inch-thick) sliced chanterelle mushrooms (about 8 ounces)
1/3 cup finely chopped shallots
1/2 teaspoon kosher salt, divided
1/2 teaspoon black pepper, divided
1 1/2 tablespoons finely chopped fresh parsley, divided
1 1/2 tablespoons chopped fresh chives, divided
4 cups peeled sweet potatoes, cut into 1/4-inch-thick slices (about 1 1/2 pounds)
Cooking spray
1 cup (4 ounces) shredded fontina cheese

Directions

Step 1

Preheat oven to 425°.

Step 2

Heat oil in a large skillet over medium-high heat. Add mushrooms, shallots, 1/4 teaspoon salt, and 1/4 teaspoon pepper; sauté 5 minutes or until moisture evaporates, stirring frequently. Remove from heat; stir in 1 tablespoon parsley and 1 tablespoon chives.

Step 3

Arrange half of potato slices in a single layer in an 11 x 7-inch baking dish coated with cooking spray; sprinkle with 1/8 teaspoon salt and 1/8 teaspoon pepper. Spoon half of the mushroom mixture over potato slices; sprinkle with half of cheese. Repeat layers, ending with cheese; add broth to dish. Cover and bake at 425° for 30 minutes. Uncover and bake 20 minutes or until potatoes are tender. Sprinkle with remaining parsley and chives.

Chef's Notes

MyRecipes is working with *Let's Move!*, the Partnership for a Healthier America, and USDA's MyPlate to give anyone looking for healthier options access to a trove of recipes that will help them create healthy, tasty plates. For more information about creating a healthy plate, visit www.choosemyplate.gov.

Nutrition Facts

½ cup fat-free, less-sodium
chicken broth

nutrition facts

Per Serving: 193 calories; calories from fat 28%; fat 6.1g; saturated fat 3g; mono fat 2.3g; poly fat 0.6g; protein 8g; carbohydrates 26.8g; fiber 4.7g; cholesterol 17mg; iron 1.6mg; sodium 282mg; calcium 110mg.

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