

# Sweet Potato Rosemary Gratin

7 ingredients · 1 hour · 4 servings



## Directions

1. Preheat the oven to 375°F (190°C) and lightly grease a casserole dish.
2. In a large bowl, stir together the cream, garlic powder, rosemary, salt, pepper, and cheddar cheese. Add the sweet potato slices and toss to coat well.
3. Arrange the potato slices into the casserole dish and pour the cream mixture over top. Sprinkle with parmesan cheese and bake in the oven for 40 to 45 minutes or until cooked through.
4. Remove from the oven, let cool for 10 minutes before serving and enjoy!

## Notes

### Leftovers

Refrigerate in an airtight container for up to three days.

### Serving Size

A 6 x 9-inch (15 x 23 cm) baking dish was used to make four servings.

### More Flavor

Add thyme and shallots.

### Additional Toppings

Top with parsley or green onion.

## Ingredients

- 240 grams** Whipping Cream
- 3 grams** Garlic Powder
- 2 grams** Rosemary (fresh, chopped)
- Sea Salt & Black Pepper (to taste)
- 71 grams** Cheddar Cheese (shredded)
- 2** Sweet Potato (medium, thinly sliced)
- 7 grams** Parmigiano Reggiano

## Nutrition

Amount per serving

<b>Calories</b>	341	Vitamin D	42IU
<b>Fat</b>	28g	Vitamin E	1mg
<b>Carbs</b>	16g	Vitamin K	4µg
Fiber	2g	Thiamine	0.1mg
Sugar	5g	Riboflavin	0.2mg
<b>Protein</b>	7g	Niacin	0mg
Cholesterol	87mg	Vitamin B6	0.2mg
Sodium	179mg	Folate	15µg
Potassium	302mg	Vitamin B12	0.3µg
Vitamin A	10349IU	Phosphorous	149mg
Vitamin C	2mg	Magnesium	26mg
Calcium	206mg	Zinc	1mg
Iron	1mg	Selenium	7µg