

Gratin Dauphinois With Sweet Potato And Pink Turnips

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/turnip-casserole-recipe-thanksgiving>

Ingredients:

- 2 garlic cloves peeled and halved
- unsalted butter for the baking dish
- 1 cup whole milk
- 1 cup heavy cream
- thyme Twig of
- 1 pound yukon gold potatoes peeled and sliced finely with a mandoline
- 1 sweet potato large, peeled and sliced finely with a mandoline
- 6 turnips small pink, peeled and sliced finely with a mandoline
- 6 sage leaves chopped finely
- sea salt
- pepper
- 1 pinch nutmeg
- 1 ounce cheese finely grated Comté, or Emmenthal

Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 43 grams
3. Cholesterol: 120 milligrams
4. Fat: 35 grams
5. Fiber: 12 grams
6. Protein: 12 grams
7. SaturatedFat: 22 grams
8. Sodium: 450 milligrams
9. Sugar: 12 grams

Thank you for visiting our website. Hope you enjoy Gratin Dauphinois With Sweet Potato And Pink Turnips above. You can see more 20+ turnip casserole recipe thanksgiving Prepare to be amazed! to get more great cooking ideas.