



# ROOT VEGETABLE GRATIN

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SERVINGS: 6

PREPPING TIME: 30 MIN

COOKING TIME: 1 HR

## INGREDIENTS

- 2 cups thinly sliced potatoes
- 2 cups thinly sliced parsnips
- 2 cups thinly sliced sweet potatoes
- 1 cup heavy cream
- 1/2 cup grated Parmesan cheese
- 2 cloves garlic, minced
- 1 teaspoon fresh thyme leaves
- Salt and pepper to taste

## DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. In a bowl, combine heavy cream, garlic, thyme, salt, and pepper.
3. Layer the potatoes, parsnips, and sweet potatoes in a greased baking dish.
4. Pour the cream mixture over the vegetables and sprinkle with Parmesan cheese.
5. Cover with foil and bake for 40 minutes.
6. Remove the foil and bake for an additional 20 minutes, or until the top is golden and bubbly.
7. Let rest for 5 minutes before serving.