



Beet, Rutabaga & Sweet Potato Gratin

Prep: 25 minutes plus standing

Cook/Bake: 1 hour 50 minutes • Serves: 6

- Nonstick cooking spray
- 3 tablespoons olive oil
- 1 large red onion, halved and sliced ¼-inch thick
- 1 teaspoon kosher salt
- ½ teaspoon fresh ground black pepper
- ½ teaspoon granulated sugar
- ½ cup vegetable broth or stock
- 1 tablespoon plus 1 teaspoon chopped fresh sage leaves plus additional leaves for garnish
- 1 cup crumbled blue cheese
- 4 medium beets, peeled and cut into ¼-inch-thick slices
- ½ small rutabaga, peeled and quartered, cut into ⅛-inch-thick slices
- 1 small sweet potato, peeled and cut into ¼-inch-thick slices
- ¼ cup chopped walnuts

1. Preheat oven to 400°F. Spray 2-quart, oven-safe skillet or round baking dish with nonstick cooking spray.

2. In large skillet, heat 1½ tablespoons oil over medium heat. Add onion, ½ teaspoon salt, ¼ teaspoon pepper and sugar; cook 15 minutes or until onion is soft, stirring frequently. (Reduce heat to low if onion begins to brown.) Stir in broth and cook 5 minutes longer; stir in 1 tablespoon sage.

3. Evenly spread onion mixture in bottom of prepared skillet; sprinkle with ½ cup cheese. Over onion mixture, arrange beets in circular pattern, slightly overlapping, around inside edge of skillet; arrange rutabaga, slightly overlapping, inside circle of beets, then arrange sweet potato, slightly overlapping, down center of rutabaga. Evenly sprinkle with remaining ½ teaspoon salt and ¼ teaspoon pepper; evenly drizzle with remaining 1½ tablespoons oil.

4. Tightly cover skillet with aluminum foil. Bake gratin 1 hour 15 minutes. Remove foil; sprinkle with remaining ½ cup cheese, walnuts and remaining 1 teaspoon sage. Bake 15 minutes longer or until vegetables are tender and top is lightly browned. Let stand 10 minutes before serving; garnish with sage leaves, if desired.

*Approximate nutritional values per serving:
230 Calories, 17g Fat (6g Saturated), 17mg Cholesterol,
694mg Sodium, 15g Carbohydrates, 3g Fiber, 7g Protein*