

# Sweet Potato, Kale & Mushroom Gratin

## *with Apple & Butter Lettuce Salad*

Potato gratin is comfort food at its finest—traditionally featuring layers of sliced potato smothered in a rich cream sauce, then finished in the oven. For our seasonal version, smooth, silky béchamel (a classic white sauce made by whisking milk into browned butter and flour) brings together layers of sweet potato and a hearty sauté of cremini mushrooms and kale. To match the gratin's robust flavors, we're making our butter lettuce salad with fall-inspired trio of pistachios, apples and blue cheese.

### Blue Apron Wine Pairings

Shannon Ridge Zinfandel, 2015  
Hilliard Bruce Pinot Noir, 2013



## Ingredients

¾ Cup Milk  
6 Ounces Cremini Mushrooms  
3 Cloves Garlic  
1 Apple  
1 Bunch Kale  
1 Head Butter Lettuce  
1 Lemon  
1 Pound Sweet Potatoes

### Knick Knacks

3 Tablespoons All-Purpose Flour  
2 Tablespoons Butter  
2 Tablespoons Crumbled Blue Cheese  
2 Tablespoons Roasted Pistachios  
¼ Cup Grated Parmesan Cheese

**Makes:** 2 servings

**Prep Time:** 15 minutes | **Cook Time:** 35–45 minutes





1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Thinly slice the mushrooms. Remove and discard the kale stems; thinly slice the leaves. Peel the sweet potatoes; thinly slice into rounds. Using a peeler, remove the yellow lemon rind, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Roughly chop the pistachios. Peel and mince the garlic. Cut off and discard the lettuce root. Core and thinly slice the apple; place in a bowl with the juice of 1 lemon wedge.

2



## Cook the vegetables:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 4 to 6 minutes, or until lightly browned and softened. Season with salt and pepper. Add the **kale** and cook, stirring occasionally, 2 to 3 minutes, or until bright green and wilted. Add **¼ cup of water**; cook, stirring occasionally, 2 to 4 minutes, or until the water has cooked off. Turn off the heat; stir in the **lemon zest**. Season with salt and pepper to taste. Transfer to a large bowl and set aside in a warm place.

3



## Cook the sweet potatoes:

While the vegetables cook, add the **sweet potatoes** to the pot of boiling water and cook 12 to 14 minutes, or until tender when pierced with a fork. Drain thoroughly; set aside in a warm place. Rinse and wipe out the pot.

4



## Make the béchamel sauce:

In the same pot, melt the **butter** on medium-high until hot. Add the **garlic**; season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Add the **flour** and cook, whisking frequently, 30 seconds to 1 minute, or until golden brown. Slowly whisk in the **milk** and **½ cup of water**; cook, whisking frequently, 2 to 4 minutes, or until thickened. Remove from heat and season with salt and pepper to taste.

5



## Assemble & bake the gratin:

Spread about **⅓ cup of the béchamel sauce** into the bottom of a baking dish. Evenly top with **⅓ of the cooked sweet potatoes**, then **⅓ of the cooked vegetables**, then **⅓ of the remaining béchamel sauce**. Repeat twice with the **remaining sweet potatoes, vegetables and béchamel sauce**. Top with the **Parmesan cheese**. Bake 14 to 16 minutes, or until golden brown and heated through. Let stand for at least 2 minutes before serving.

6



## Make the salad & plate your dish:

While the gratin bakes, place the **juice of the remaining lemon wedges** in a bowl. Slowly whisk in **2 tablespoons of olive oil** until well combined; season with salt and pepper to taste. Just before serving, in a large bowl, combine the **lettuce, apple, blue cheese, pistachios** and enough of the dressing to coat the salad (you may have extra). Toss to mix; season with salt and pepper to taste. Divide the **baked gratin** and salad between 2 dishes. Enjoy!