

Sweet Potato & Roasted Red Pepper Au Gratin

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Ingredients

4 large red bell peppers
6 large sweet potatoes
2 Tbs butter OR margarine
salt and pepper – to taste
2 cups grated Gruyere cheese OR Swiss cheese
as much as 1 qt. heavy cream
1/2 cup dry seasoned breadcrumbs – optional

Directions

Either grill or broil peppers until the skin is charred black; place in a sealable plastic bag for 20 minutes; remove from bag and peel off skin (discard); slice in half lengthwise and remove seeds and core (discard); flatten slightly with the palm of your hand; set aside.

Peel and thinly slice sweet potatoes; place in a bowl of cold water; set aside.

Melt butter in an ovenproof glass 13" X 9" X 2" baking dish; spread evenly over bottom and sides.

Blot sweet potatoes dry on paper towels.

Spread a layer of sweet potatoes over bottom of baking dish, completely covering bottom; sprinkle with salt and pepper.

Spread a layer of peppers over sweet potatoes, completely covering them; sprinkle with salt and pepper.

Sprinkle enough cheese over peppers to cover.

Continue layering until all ingredients are used up.

Pour cream evenly over all.

Sprinkle top with bread crumbs, if desired.

Place baking dish on a cookie sheet and bake in a 350 degree oven for 50-60 minutes, or until bubbly and golden brown.

Remove from oven and allow to rest for 15 minutes before serving.