

# Sweet Potato Gratin

**Prep time:**

15 minutes

**Cooking time:**

75-85 minutes

**Yields:**

24 servings

**Ingredients:**

- 1 Tbsp. avocado oil
- ½ yellow onion thinly sliced
- 1 tsp. fresh thyme leaves
- 1 Garlic Clove, minced
- 1-3/4 cups unsweetened almond milk
- 1/4 cup creamy almond butter
- 2 lbs. sweet potatoes
- 2 Tbsp. nutritional yeast
  
- 1/2 cup almond slices
- 1 cup gluten-free panko
- Salt and pepper to taste

**Directions:**

1. Preheat oven to 400 degrees F. Lightly grease an 8" x 10" oven-proof casserole dish and set aside.
2. In medium skillet over medium, heat avocado oil. Add onion, garlic and thyme and sauté for 5-6 minutes until soft. Season with salt and pepper. Remove from heat and set aside.
3. In a mixing bowl, combine almond milk with almond butter and nutritional yeast.

4. Using sharp knife or mandolin, thinly slice sweet potatoes into 1/4" slices.
5. Combine sweet potatoes with onion mixture and sauce and mix well.
6. Layer sweet potatoes into baking dish and spread any remaining sauce on top. Sprinkle with sliced almonds and panko.
7. Cover casserole dish and bake for 35 minutes. Remove cover from casserole and bake for additional 35-45 minutes until potatoes are soft and browned. If needed, add a little extra golden color by placing under the broiler for a few minutes before serving.

Mat Shalenko  
June Health and Wellness