

## Sweet Potato & Squash Gratin

### Ingredients

8 ounces chanterelles, cleaned and sliced into 1/2-inch pieces  
2 tablespoons olive oil  
1 large garlic clove, chopped  
2 tablespoons fresh thyme, chopped and divided  
1 cup heavy cream  
1 cup whole milk  
1 teaspoon kosher salt  
1/2 teaspoon cracked black pepper  
1 1/2 pounds sweet potatoes, peeled and thinly sliced  
1 1/2 pounds delicata squash, peeled and thinly sliced  
4 ounces Gruyère cheese, grated  
1/2 cup walnuts, coarsely chopped

### Preparation

*Makes 8 servings*

1. Preheat the oven to 350°F. Prepare a baking sheet with parchment paper for roasting the mushrooms. Butter a 7x10-inch baking dish or brush it with olive oil.

2. In a small bowl, toss mushrooms with olive oil, garlic and 1 tablespoon of the thyme. Layer the mushroom mixture evenly on the prepared baking sheet and season with salt and pepper. Roast the mushrooms in the oven for 20 to 25 minutes to reduce the moisture and slightly brown. Set aside and let cool.

3. In a medium saucepan over medium heat, combine the cream, milk, salt and pepper. Bring to a simmer and add in the sweet potatoes and squash. Cover the pan and continue simmering for 5 minutes, stirring occasionally. Remove the cover and stir in the Gruyère and mushrooms. Pour the mixture into the prepared baking dish in an even layer. Top with walnuts and remaining thyme.

4. Cover with foil and bake for 40 minutes. Remove foil and continue baking for 10 to 15 minutes until the top is golden brown and cream is reduced.

5. Let stand for 20 minutes before serving. Enjoy!

