



PREP  
TIME

15 min



COOK  
TIME

1 hr 30 min



SERVES

8

# CHEETOS® FLAMIN' HOT® Farmers Market Gratin

## INGREDIENTS

**2 lbs** grated, sharp cheddar

**1 pint** heavy cream

**1 - 8 ½ oz bag** CHEETOS® Crunchy FLAMIN'  
HOT® Cheese Flavored Snacks

**1** butternut squash, medium

**2** sweet potatoes

**3** Yukon Gold potatoes

**1/4 tsp** red curry pepper

**2 tbsp** kosher salt

**1/8 tsp** ground cinnamon

**3** sprigs thyme, leaves - rough chop

**2** sage leaves - rough chop

## HOW TO MAKE

### DIRECTIONS

Preheat the oven to 350°F.

Blitz up one 8 ½ oz bag CHEETOS® FLAMIN'  
HOT® Crunchy in Food Processor and set aside.

On a cutting board, peel and slice all vegetables to 1/4 inch thickness (on a mandoline or with a knife.)

Add all veg to a large bowl, toss with 1/2 ground CHEETOS® FLAMIN' HOT®, salt, cinnamon, cayenne, and thyme.

Grate 2 lbs extra sharp cheddar cheese.

Remove mix any leftover seasoning or liquid with measured heavy cream.

Rub-down the casserole dish with softened butter.  
A: Layer 1/4 root vegetables in a single layer in an overlapping fashion.

Add 1/3 shredded cheddar A: pour over 1/3 cream and repeat. On the last layer of vegetables, pour over the remaining cream and top with the last 1/3 cheddar and the remaining CHEETOS®.

## PRODUCT



Bake for 1 hour with aluminum foil. Remove foil and continue to bake another 20-30 until vegetables are tender, the cream has thickened, and the top is browned.