



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®.

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.

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PREP
TIME

15min



COOK
TIME

1hr30min



SERVES

8

PRODUCT

