



## Recipes

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### Sweet Potato Gratin with Golden Tortilla Topping

Serves 8

#### Ingredients:

- 1 1/2 lbs. Russet Potatoes , peeled and thinly sliced
- 1 lbs. Sweet Potato , peeled and thinly sliced
- 2 cups soft Fontina Cheese , shredded
- 1/3 cup Goat Cheese , crumbled
- 1/4 cup Parmesan Cheese , grated
- 1 Tbsp. + 2 tsp. fresh Thyme Leaves
- 1 tsp. Salt
- 1/4 tsp. Pepper
- 2 Tbsp. All Purpose Flour
- 1 cup Heavy Whipped Cream
- 1 cup Chicken Broth
- 1/4 cup Unsalted Butter
- 4 Mission® 6" Heat Pressed Flour Tortillas (10400)
- 1 Tbsp. fresh Oregano Leaves, minced
- 1 Tbsp. fresh Sage Leaves, minced

#### Directions:

1. Preheat oven to 350° F. Butter a shallow half pan.
2. Arrange half the amount of both sweet and russet potatoes on bottom of pan.
3. In a mixing bowl, combine fontina, goat and parmesan cheese, 2 teaspoons thyme, salt and pepper. Sprinkle half the cheese mixture over the potatoes. Sprinkle evenly with flour. Arrange remaining potatoes over cheese. Sprinkle remaining cheese mixture over potatoes. Pour the cream and broth over the potatoes. Cover loosely with foil and bake for 1 hour.
4. Tear Mission® flour tortillas into pieces and place in food processor. Process into medium size crumbs. Tortillas should yield 2 cups. Set aside.
5. Heat a sauté pan over medium heat. Melt butter and add crumbs, remaining thyme, oregano and sage. Toss until coated, remove from heat. Increase oven temperature to 375° F.
6. Remove potatoes from oven and discard foil. Sprinkle the herbed crumbs over the potatoes. Return to oven, uncovered and bake for 20 minutes, or until golden brown. Remove from oven and place on steam table.