



 **16%**
HEALTH SCORE

Root Vegetable Rosemary Gratin

READY IN



45 min.

SERVINGS



8

CALORIES



522 kcal

SIDE DISH

Ingredients

- 14.1 oz pie crust dough refrigerated
- 1 tablespoon rosemary leaves fresh chopped
- 0.3 teaspoon pepper freshly ground
- 8 oz gruyere cheese shredded divided
- 1 pounds potatoes - remove skin red cut into disks
- 1 pounds sweet potatoes and into cut into disks
- 0.5 lb carrots sliced in disks
- 0.5 lb turnip peeled sliced in disks
- 1 teaspoon kosher salt

- 0.7 cup cup heavy whipping cream
- 1 garlic clove minced

Equipment

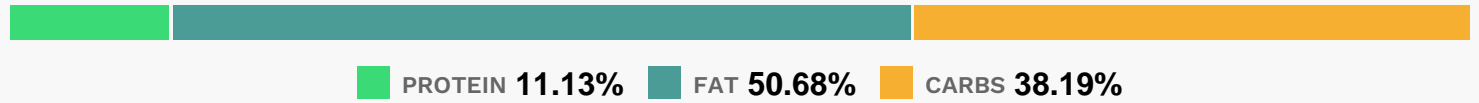
- frying pan
- baking sheet
- oven
- knife
- aluminum foil
- microwave
- spatula
- springform pan
- measuring cup

Directions

- Preheat oven to 45
- Unroll piecrusts on a lightly floured surface.
- Sprinkle rosemary, pepper, and cup cheese over 1 piecrust; top with remaining piecrust.
- Roll into a 13-inch circle. Press on bottom and up sides of a 9-inch springform pan; fold edges under. Chill.
- Meanwhile, peel and thinly slice Red potatoes, sweet potatoes, carrots and turnips.
- Layer one-third each of red potatoes, sweet potatoes, carrots and turnips and salt in prepared crust.
- Sprinkle with cup cheese. Repeat layers twice, pressing layers down slightly to fit.
- Microwave cream and garlic in a 1-cup microwave-safe measuring cup at HIGH 45 seconds; pour over potato layers in pan.
- Sprinkle with remaining cup cheese. Cover pan with heavy-duty aluminum foil.
- Place on a baking sheet.
- Bake at 450 for 1 hour. Uncover and bake 25 minutes or until potatoes are done and crust is richly browned.

Let stand 10 to 15 minutes. Carefully transfer to a serving plate, and remove sides of pan. If desired, carefully slide gratin off bottom of pan using a long knife or narrow spatula.

Nutrition Facts



Properties

Glycemic Index:29.98, Glycemic Load:7.53, Inflammation Score:-10, Nutrition Score:18.927826086957%

Flavonoids

Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.44mg, Quercetin: 0.44mg, Quercetin: 0.44mg, Quercetin: 0.44mg

Taste

Sweetness: 38.15%, Saltiness: 100%, Sourness: 18.16%, Bitterness: 24.74%, Savoriness: 25.61%, Fattiness: 96.68%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 521.92kcal (26.1%), Fat: 29.57g (45.49%), Saturated Fat: 14.05g (87.79%), Carbohydrates: 50.14g (16.71%), Net Carbohydrates: 44.86g (16.31%), Sugar: 6.21g (6.9%), Cholesterol: 53.6mg (17.87%), Sodium: 782.9mg (34.04%), Protein: 14.61g (29.22%), Vitamin A: 13352.42IU (267.05%), Calcium: 351.38mg (35.14%), Phosphorus: 298.64mg (29.86%), Manganese: 0.55mg (27.4%), Fiber: 5.28g (21.11%), Potassium: 688.26mg (19.66%), Vitamin B1: 0.28mg (18.63%), Vitamin C: 14.15mg (17.16%), Vitamin B6: 0.34mg (17%), Vitamin B2: 0.28mg (16.43%), Folate: 64.98µg (16.25%), Vitamin B3: 2.76mg (13.78%), Magnesium: 52.69mg (13.17%), Iron: 2.33mg (12.94%), Zinc: 1.89mg (12.59%), Copper: 0.25mg (12.51%), Selenium: 8.46µg (12.09%), Vitamin B5: 1.16mg (11.63%), Vitamin K: 11.59µg (11.04%), Vitamin B12: 0.49µg (8.09%), Vitamin E: 0.84mg (5.61%), Vitamin D: 0.49µg (3.25%)