

SIDE DISH

Turnip-Gruyère Gratin

28 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	6	\$0.64	169 kcal

Indulge in the delightful layers of our Turnip-Gruyère Gratin, a side dish that beautifully marries the earthy flavors of turnips and the creamy richness of Gruyère cheese. Perfect for gatherings or a cozy family dinner, this dish is not only delicious but also packs a nutritious punch. With just 16...

Ingredients

- ☐ 1 pound baking potatoes, peeled and cut into 1/4-inch-thick slices
- ☐ 1/4 teaspoon freshly ground black pepper
- ☐ 1 tablespoon butter, melted
- ☐ 1/4 teaspoon dried thyme
- ☐ 1 cup fat-free milk, divided
- ☐ 2 tablespoons all-purpose flour
- ☐ 1½ ounces tablespoons shredded Gruyère cheese
- ☐ ½ teaspoon salt, divided
- ☐ 3 tablespoons seasoned breadcrumbs
- ☐ 1 pound turnips, peeled and cut into 1/4-inch-thick slices

EQUIPMENT Frying pan, Sauce pan, Oven, Whisk, Baking pan

Method

- 1

Preheat oven to 42
- 2

Place turnips in a large saucepan, and cover with water. Bring to a boil. Reduce heat, and simmer for 5 minutes.
- 3

Add potatoes to pan, and simmer for 8 minutes or until potatoes are almost tender.

- 4 Drain.
- 5 Sprinkle turnips and potatoes evenly with 1/4 teaspoon salt, and arrange slices in an 11 x 7 inch baking dish coated with cooking spray.
- 6 Combine 1/4 cup milk, flour, and 1/4 teaspoon thyme in a medium saucepan, and stir with a whisk until well blended. Gradually add remaining 3/4 cup milk, stirring with a whisk until smooth. Stir in remaining 1/4 teaspoon salt and 1/4 teaspoon black pepper. Cook over medium heat for 7 minutes or until thick, stirring frequently.
- 7 Remove from heat, and add Gruyere cheese, stirring until smooth.
- 8 Pour cheese mixture over turnip and potato slices, and toss gently.
- 9 Combine seasoned breadcrumbs and butter; sprinkle over turnip mixture.
- 10 Bake at 425 for 15 minutes or until thoroughly heated.
- 11 Serve immediately.

Nutrition per serving

169	7 g	5 g	26 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			2.7 g · 17% of daily needs
Fibre			2.7 g · 11% of daily needs
Sugar			5.7 g · 6% of daily needs
Sodium			397 mg · 17% of daily needs
Cholesterol			14.1 mg · 5% of daily needs
Vitamin C			20.3 mg · 25% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/turnip-gruyere-gratin-145972