

Holiday Plans at Patina Farm Masterclass recipe from 'Forks Over Knives'

SWEET POTATO CASSEROLE WITH HERBED MUSHROOM STUFFING

This crowd-pleasing sweet potato casserole features layered sweet potatoes, savory vegan cream sauce, and herbed mushroom stuffing. It makes for a delicious main course, especially when accompanied by a hearty soup or stew.

Makes 1, 9x13-Inch Casserole

SAVORY CREAM SAUCE

½ cup cashews
1½ cups plant-based milk
1 cup nutritional yeast
¼ cup oat flour
¼ cup lemon juice
Sea salt
Ground black pepper

SWEET POTATOES & STUFFING

4 medium sweet potatoes, cut into ½-inch-thick rounds (about 3 pounds)
1 medium red onion, cut into ¼-inch dice (2 cups)
1 pound mushrooms, cut into ¼-inch dice
2 tablespoons minced fresh garlic (12 cloves)
1 tablespoon (2–3 sprigs) finely chopped fresh rosemary (or ½ tablespoon dried)
1 tablespoon (5–6 sprigs) finely chopped fresh thyme (or ½ tablespoon dried)
2 tablespoons red wine vinegar
1 cup breadcrumbs
½ cup fresh or dried cranberries
¼ cup finely chopped fresh chives, divided
½ teaspoon sea salt
¼ teaspoon ground black pepper



INSTRUCTIONS

1. Preheat oven to 400°F
2. Soak the cashews in ½ cup hot water for 10 minutes. Transfer the cashews and their soaking water to a blender. Add the milk, oat flour, nutritional yeast, lemon juice, salt, and pepper. Blend into a smooth sauce.
3. Steam sweet potatoes in a steamer insert set over a pan of boiling water, covered, for 15 to 20 minutes or until sweet potatoes are tender when pierced with a fork. You might need to do this in batches.
4. Meanwhile, place the onions, mushrooms, and garlic in a large, dry skillet, and sauté over medium heat, stirring frequently, for about 10 minutes. (There is no need to add water; the mushroom will release enough liquid to cook the vegetables without them sticking to the pan.) Add the rosemary, thyme, and vinegar, and continue to cook for 5 minutes. Remove pan from heat, and add the breadcrumbs, cranberries, half of the chives, and the salt and pepper. Mix well.
5. Spread ½ cup of Savory Cream Sauce on the bottom of the casserole dish. Place a layer of the potatoes over it. Spread a liberal amount of stuffing over the potatoes and drizzle another ½ cup of sauce. Repeat with the rest of the potatoes, another liberal layer of the stuffing and a generous drizzle of sauce. Sprinkle the remaining filling as the final layer.
6. Bake, uncovered for 20 to 25 minutes until the top is brown and crumbly.
7. Remove from the oven and garnish with remaining fresh chives.
8. Serve with the remaining Savory Cream Sauce, warmed up, on the side. You may need to add water if the sauce is too thick.