



Sweet & Savory Sweet Potato Casserole

Recipe By CHEF CARLA FIGÁRO

SERVES: 6-8

TOPPING:

- ☐ 1/2 cup packed brown sugar
- ☐ 1/2 cup all purpose flour

- ☐ 1/2 cup almonds, roasted and chopped
- ☐ 3 tbsp. butter

SWEET POTATO:

- ☐ 4 lg. Ruby sweet potato, baked/peeled
- ☐ 1 lg. navel orange, zested
- ☐ 1/2 tsp. garlic powder

- ☐ 1/4 cup light brown sugar
- ☐ 4 tbsp. butter
- ☐ 1/2 cup cream

FILLING:

- ☐ 2 cups frozen chopped kale
- ☐ 1 onion small, diced
- ☐ 1 tbsp. olive oil
- ☐ 1/4 tsp. nutmeg
- ☐ salt, to taste
- ☐ 1/4 cup dried cranberries

- ☐ 1 lg. apple (i.e., granny smith, pink lady, honeycrisp), peeled and diced
- ☐ 1 tbsp. butter
- ☐ 3 tbsp. brown sugar
- ☐ 1 pinch salt
- ☐ 1/2 orange, juiced

DIRECTIONS:

- ☐ 1. Preheat the oven to 350°F.
- ☐ 2. Place all topping ingredients in a small bowl and press together with dry fingers until crumbly like loose pebbles. Set aside.
- ☐ 3. Place a saute pan on medium-high heat and saute onions until translucent.
- ☐ 5. Add kale and saute until onions begin to caramelize.
- ☐ 6. Add nutmeg and salt; continue to cook until tender. Set aside.
- ☐ 8. Place a saute pan on medium-high heat.
- ☐ 9. Add cranberries, apples, 2 tbsp. brown sugar, 2 tbsp. butter and salt to a saute pan.
- ☐ 10. Sauté until tender and bubbly. Set aside.
- ☐ 11. Mash the sweet potato with 2 tbsp. butter, orange juice, zest, and 1 tbsp. brown sugar. Set aside.

TO ASSEMBLE:

- ☐ 1. Place 1/3 of the sweet potato mixture into the bottom of a casserole dish.
- ☐ 2. Top with cranberry-apple mixture.

(Continued)

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- ☐ 3. Add another 1/3 layer of sweet potato.
- ☐ 4. Top with kale mixture.
- ☐ 5. Top with remaining 1/3 of sweet potato.
- ☐ 6. Top with a generous layer of crumble.
- ☐ 7. Bake for 30 minutes.
- ☐ 8. Let cool slightly before serving.



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