

CHEETOS® FLAMIN' HOT® Farmers Market Gratin



Ingredients

- 2 Pounds Grated, Sharp Cheddar
- 1 Pint Heavy Cream
- 1 - 8.5 Ounce bag CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- 1 Butternut Squash, medium
- 2 Sweet Potatoes
- 3 Potatoes, Yukon Gold
- ¼ Teaspoon, Red Curry Pepper
- 2 Tablespoons, Kosher Salt
- 1/8 Teaspoon, Ground Cinnamon
- 3 Sprigs Thyme, leaves - Rough chop
- 2 Sage leaves - Rough chop

How to make it

1. Preheat the oven to 350 degrees Fahrenheit.
2. Blitz up one 8.5 oz bag Cheetos Flamin' Hot Crunchy in Food Processor and set aside.
3. On a cutting board, peel and slice all vegetables to ¼ inch thickness (on a mandoline or with a knife.)
4. Add all veg to a large bowl, toss with ½ ground Flamin Hot Cheetos, salt, cinnamon, cayenne, and thyme.
5. Grate 2 pounds extra sharp cheddar cheese.
6. Remove Mix any leftover seasoning or liquid with measured heavy cream.
7. Rub-down the casserole dish with softened butter. A: Layer ¼ root vegetables in a single layer in an overlapping fashion.
8. Add 1/3 shredded cheddar A: pour over 1/3 cream and repeat. On the last layer of vegetables, pour over the remaining cream and



PREP
TIME

1 hour 45
min



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with

top with the last 1/3 cheddar and the remaining Cheetos.

9. Bake for 1 hour with aluminum foil. Remove foil and continue to bake another 20-30 until vegetables are tender, the cream has thickened, and the top is browned.