



Root Vegetable Casserole

Load up on root veggies -- make a root vegetable casserole.

Ingredients 1 to 12 lbs. parsnips, rutabagas or turnips, peeled and chopped into 12-inch cubes (about 3 cups) 3/4 cup carrots, coarsely grated or thinly sliced 1 3/4 cup onion, chopped 2 T. butter 1/8 tsp. freshly grated nutmeg 1/2 tsp. salt 1/2 tsp. pepper 1 3/4 cup soft bread crumbs 2 eggs 1 1/2 cup Gruyere cheese, grated

Preparation

Place chopped root vegetables, carrot, onion and 2 cups water in a medium saucepan. Cover and bring to a boil. Reduce heat slightly and cook vegetables at a gentle boil until tender. (Cooking time will vary depending on which vegetable you use. Start checking for tenderness after 12 minutes.) Drain. Add butter, nutmeg, salt and pepper, and beat with an electric mixer on low speed just until smooth (do not overbeat or mixture will become gluey; small lumps will remain). Add crumbs and eggs and beat to combine.

Spoon mixture into a lightly greased 1-quart casserole. Bake, uncovered, in a 375-degree F oven for 35 minutes. Sprinkle with Gruyere cheese and bake 5 to 10 minutes longer, until cheese begins to brown and a knife inserted in the center comes out clean. Makes 4 to 6 servings.

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