

## A New Take On Sweet Potato Casserole

(NAPSA)—Perfect with a Thanksgiving turkey, for sure—yet easy enough for a weeknight dinner. Try this for a change of pace from sweeter sweet potato casseroles.

### Sweet Potato Casserole with Herbs, Walnuts and Brown Butter

*Serves 8 to 12*

**5 lb. orange- or yellow-fleshed sweet potatoes, or a combination, halved lengthwise**



**Sweet potatoes are low in calories, high in nutrients. A savory sweet potato casserole can be the star of your next meal.**

**½ c. butter**

**2 shallots, chopped**

**¼ c. fresh sage leaves**

**2 T. fresh rosemary leaves**

**2 T. fresh thyme leaves**

**1½ c. cream**

**1 c. shredded Asiago cheese**

**Salt and pepper**

**2 large eggs, lightly beaten**

**½ c. chopped walnuts**

**¼ c. panko**

Preheat oven to 350° F. Arrange sweet potatoes on two large rimmed baking sheets, cut side down, and bake until tender, 1 to 1½ hours. Set aside. Increase oven to 400° F. In medium saucepan over medium heat, combine butter, shallots and herbs. Cook, stirring occasionally, until butter browns, shallots are tender, and herbs are crisped, about 6 minutes. Scoop flesh from sweet potatoes into large bowl. Add half of butter mixture, mash. Add cream, cheese, and salt and pepper to taste. Stir in eggs. Transfer to 2-qt. baking dish and bake until almost heated through, 20 to 25 minutes. Stir walnuts and panko into remaining butter mixture, sprinkle on casserole, and continue baking until heated through and browned on top, 5 to 10 minutes.

For more recipes, visit at [www.casweetpotatoes.com](http://www.casweetpotatoes.com).

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*Editor's Note: This story can be useful to anyone and of particular interest to readers in the states of California, Arizona, Oregon, Washington, Nevada, Utah and Idaho.*