

Treasure Barrel

Fall Casserole Recipes for Comfort

25 min Prep time	**45 min** Cook time	**1 h 10 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups butternut squash, cubed
- [ ] 2 large sweet potatoes, peeled and sliced
- [ ] 1 lb Brussels sprouts, trimmed
- [ ] 1 tbsp olive oil
- [ ] 1 tsp fresh thyme leaves

For the Sauce

- [ ] 2 cups vegetable broth
- [ ] 1 cup heavy cream
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 1 tsp garlic powder
- [ ] Salt and pepper to taste

Instructions

1. Preheat oven to 375°F and prepare vegetables by cutting into uniform sizes for even cooking
2. Toss vegetables with olive oil and seasonings, then spread in single layer on baking sheet. Roast until tender and lightly browned
3. While vegetables roast, prepare creamy sauce by combining broth, cream and seasonings in saucepan. Simmer until slightly thickened
4. Layer roasted vegetables in baking dish, pour sauce over top, and sprinkle with cheese before final baking

Nutrition per serving

320 kcal	8 g	35 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crisp topping, broil for last 2-3 minutes watching carefully
- Casserole can be assembled day before - add 10 minutes to baking time if chilled
- Let stand 10 minutes before serving for cleaner slices and flavor melding