

Creamy Potatoes Au Gratin

Ingredients

- 8-10 potatoes, peeled, cooked and sliced, seasoned with 1 t. salt
- 3 c. water (divided)
- ½ c. raw cashews
- 4 T. flour (I used white spelt)
- 2 T. sensational seasoning (recipe from previous class #2)
- 2 T. lite coconut milk
- ½ c. onions, chopped
- 2-3 garlic cloves
- 6 leaves fresh sage
- 6 sprigs fresh thyme (don't use stem, just small leaves, scrape off in a downward direction)
- 1/4 t. paprika
- 1 t. salt
- Dried seasoned bread crumbs
- Vegan Parmesan (recipe from previous class #2)
- Grated vegan cheddar cheese
- Paprika
- Fresh spring onions, chopped (sprinkle on top before serving)

Directions

1. Peel, cook and slice potatoes and sprinkle with 1 t. salt.
2. Blend cashews with 1 c. of the water until very smooth.
3. Add remaining 2 c. water, flour, sensational seasoning, milk, onions, garlic, sage, thyme, paprika and salt and blend again briefly.
4. Bring mixture to a boil and remove from heat. Mix gently with salted potatoes.
5. Place in casserole dish and sprinkle with bread crumbs, Parmesan, cheese and paprika.
6. Bake at 350° for 30 minutes. Broil for the last few minutes to brown the top if desired.
7. Sprinkle with fresh spring onions. Enjoy!

Did You Know? *The spruce.com*

In the culinary arts, the term au gratin (pronounced "oh-GRAH-tan") refers to a dish that is baked with a topping of seasoned breadcrumbs and cheese.

*Notes

To make your own fresh bread crumbs, pulse fresh bread in food processor and season with a little Italian seasoning and salt. Spread evenly on a cookie sheet and bake at 300° for 20-30 minutes or until dried out.