

CHEETOS® FLAMIN' HOT® Farmers Market Gratin

Ingredients

- 2 lbs grated, sharp cheddar
- 1 pint heavy cream
- 1 - 8 ½ oz bag CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- 1 butternut squash, medium
- 2 sweet potatoes
- 3 Yukon Gold potatoes
- 1/4 tsp red curry pepper
- 2 tbsp kosher salt
- 1/8 tsp ground cinnamon
- 3 sprigs thyme, leaves - rough chop
- 2 sage leaves - rough chop

How to make it

1. Preheat the oven to 350°F.
2. Blitz up one 8 ½ oz bag CHEETOS® FLAMIN' HOT® Crunchy in Food Processor and set aside.
3. On a cutting board, peel and slice all vegetables to 1/4 inch thickness (on a mandoline or with a knife.)
4. Add all veg to a large bowl, toss with 1/2 ground CHEETOS® FLAMIN' HOT®, salt, cinnamon, cayenne, and thyme.
5. Grate 2 lbs 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 1/4 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



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	1 hr 30 min	1 hr 45 min	8

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vegetables, pour over the remaining cream and 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.