

Vegan Sweet Potato and Kale Gratin

4-6 servings

½ cup raw cashews, soaked overnight

1 cup water

1 clove garlic

½ tsp Celtic sea salt

¼ tsp freshly ground black pepper

¼ tsp ground nutmeg

2 Tb nutritional yeast

6 cups kale, stems removed, coarsely chopped

1½ lb sweet potatoes, peeled and thinly sliced about 1/8 inch, use a [mandoline](#) if possible

Olive oil for greasing the pan

- Preheat oven to 400 degrees.
- Drain and rinse the soaked cashews in a strainer. Put into a blender.
- Add water, garlic, salt, pepper, nutmeg and nutritional yeast. Blend until smooth.
- Steam kale for about 3 minutes, or until wilted. Remove from heat and allow to cool slightly. Squeeze out excess water.
- Peel and slice the sweet potatoes. I used a [mandoline](#), but you can slice them with a knife. You want the slices to be about 1/8 ". If they are a little thicker that is fine.
- Oil a 7" x 11", 2 quart, baking pan. Place a third of the potatoes into the pan overlapping to cover the bottom of the pan.
- Top potatoes with ½ of the kale.
- Layer the next third of the potatoes, top with the rest of the kale.
- Finish by layering the last third of the potatoes.
- Pour the cashew cream overtop of the potatoes.
- Cover with aluminum foil and bake for 25 minutes. Remove foil and bake for 20-25 minutes more, or until potatoes are tender. Let to sit 5 minutes before serving.