# Scalloped Peppers and Sweet Potatoes



Rich and Creamy.

## Timing

| Prep time | Total time | Skill level |
| --- | --- | --- |
| **20 minutes** | **65 minutes** | **Medium** |

## What You'll Need

### Scalloped potatoes

- Butter or coconut oil to grease baking dish
- 2/3 cup whole milk or coconut milk
- ½ cup whipping cream
- 1 clove garlic, chopped
- ¼ tsp ground nutmeg
- 1 tsp sea salt
- ¼ tsp black pepper
- 2 sweet potatoes, peeled and cut into slices
- 1-2 Red Sun Farms Sweetpeaks, seeded and cut in rings
- ½ cup parmesan cheese

## Directions

1. Preheat the oven to 400°
2. Grease an 8-inch x 8-inch square baking dish or 9-inch round dish.
3. Combine the milk, cream, garlic, nutmeg, sea salt and pepper together in a saucepan.
4. Bring to a boil and simmer over medium heat for 2 minutes. Pour into the baking dish.
5. Add the sweet potatoes and peppers and make sure they are covered with the milk mixture.
6. Place in the oven and bake for 20 minutes.
7. Sprinkle on the cheese and continue to bake for another 20-25 minutes, until the liquid is set and the cheese is slightly golden.