



Makes 1 9 x 13-inch casserole
Cook Time: 1 hours

INGREDIENTS:

SAVORY CREAM SAUCE

½ cup cashews
1½ cups plant-based milk
1 cup nutritional yeast
¼ cup oat flour
¼ cup lemon juice
Sea salt
Ground black pepper

SWEET POTATOES AND STUFFING

4 medium sweet potatoes, cut into ½-inch-thick rounds (about 3 pounds)
1 medium red onion, cut into ¾-inch dice (2 cups)
1 pound mushrooms, cut into ¾-inch dice
2 tablespoons minced fresh garlic (6 cloves)
1 tablespoon (2–3 sprigs) finely chopped fresh rosemary (or ½ tablespoon dried)
1 tablespoon (5–6 sprigs) finely chopped fresh thyme (or ½ tablespoon dried)
2 tablespoons red wine vinegar
1 cup breadcrumbs
½ cup fresh or dried cranberries
¼ cup finely chopped fresh chives, divided
½ teaspoon sea salt
¼ teaspoon ground black pepper

Sweet Potato Casserole with Herbed Mushroom Stuffing

This crowd-pleasing sweet potato casserole features layered sweet potatoes, savory vegan cream sauce, and herbed mushroom stuffing. It makes for a delicious main course, especially when accompanied by a hearty soup or stew like our Autumn Lima Bean Stew.

See more vegan recipes that are worthy of the Thanksgiving-table.

https://www.youtube.com/watch?v=dMMka_ObWqs

By Darshana Thacker Wendel

- 1 Preheat oven to 400°F.
- 2 Soak the cashews in ½ cup hot water for 10 minutes. Transfer the cashews and their soaking water to a blender. Add the milk, oat flour, nutritional yeast, lemon juice, salt, and pepper. Blend into a smooth sauce.
- 3 Steam sweet potatoes in a steamer insert set over a pan of boiling water, covered, for 15 to 20 minutes or until sweet potatoes are tender when pierced with a fork. You might need to do this in batches.
- 4 Meanwhile, place the onions, mushrooms, and garlic in a large, dry skillet, and sauté over medium heat, stirring frequently, for about 10 minutes. (There is no need to add water; the mushroom will release enough liquid to cook the vegetables without them sticking to the pan.) Add the rosemary, thyme, and vinegar, and continue to cook for 5 minutes. Remove pan from heat, and add the breadcrumbs, cranberries, half of the chives, and the salt and pepper. Mix well.
- 5 Spread ½ cup of Savory Cream Sauce on the bottom of the casserole dish. Place a layer of the potatoes over it. Spread a liberal amount of stuffing over the potatoes and drizzle another ½ cup of sauce. Repeat with the rest of the potatoes, another liberal layer of the stuffing and a generous drizzle of sauce. Sprinkle the remaining filling as the final layer.
- 6 Bake, uncovered for 20 to 25 minutes until the top is brown and crumbly.
- 7 Remove from the oven and garnish with remaining fresh chives.
- 8 Serve with the remaining Savory Cream Sauce, warmed up, on the side. You may need to add water if the sauce is too thick.