

# SUPER CHEESY POTATO GRATIN

## Ingredients:

1/4 cup olive oil, plus more to grease the pan  
salt and pepper  
8 T butter  
1/2 cup flour  
1 1/4 cup milk  
1/2 cup parmesan cheese, shredded, plus more for sprinkling  
1/4 cup goat cheese  
2 cups sharp cheddar + more if you're feeling cheesy  
salt + pepper, to taste  
2 garlic cloves divided  
1/2 chipotle smoked hot pepper  
5 sweet potatoes  
5 yukon gold  
2 cups Annie's Cheddar Squares smashed into crumbs, plus more for sprinkling

## Directions:

Preheat oven to 350. Brush a large casserole dish with olive oil.

Melt butter over a low heat in a saucepan. Add flour and stir until combined. Stir in milk. When thickened add parmesan, goat cheese, cheddar, salt, pepper, garlic and chipotle smoked pepper. Stir in half of the cracker crumbs.

Turn the burner off and stir until all of the cheese is melted. Transfer to the prepared casserole dish.

Slice potatoes thinly and layer alternately over cheese. Top with crackers and additional parmesan.

Bake for 70-80 minutes or until a fork inserts easily into the potatoes. Feel free to turn the temperature up to 400 and bake until done.