

DINNERLY



Sweet Potato Casserole with Marshmallows & Candied Pecans



30-40min



2 Servings

We know it's hard to save room for dessert on Turkey Day, but give your guests a glimpse of this sweet potato casserole, and they just might put their forks and knives down. Creamy sweet potato + candied pecans + toasty marshmallows = a very thankful time. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion of casserole)

WHAT WE SEND

- 2 sweet potatoes
- 2 (1 oz) cream cheese ²
- 2 (2 oz) dark brown sugar
- ¼ oz warm spice blend
- 3 (1 oz) pecans ³
- 2 (1 oz) mini marshmallows

WHAT YOU NEED

- butter ²
- kosher salt & ground pepper
- vanilla
- ½ cup milk ²
- 2 large eggs ¹

TOOLS

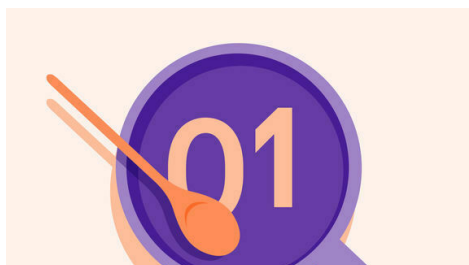
- 8x8-inch baking dish
- large saucepan
- potato masher or fork

ALLERGENS

Egg (1), Milk (2), Tree Nuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

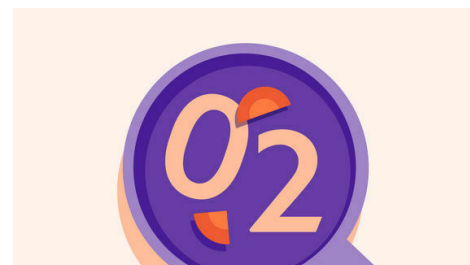
Calories 550kcal, Fat 31g, Carbs 65g, Protein 9g



1. Cook sweet potatoes

Preheat oven to 375°F with a rack in the center. Lightly grease an 8x8-inch baking dish.

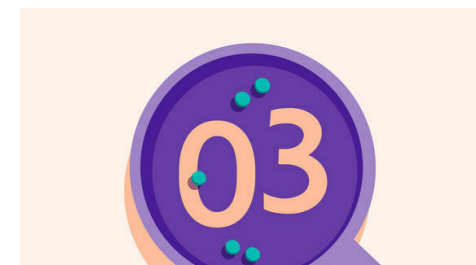
Peel **sweet potatoes**, then cut into 1-inch pieces. Place in a large saucepan with enough **salted water** to cover by 1 inch. Cover, bring to a boil, then uncover and cook until tender, 13–15 minutes. Drain and return sweet potatoes to saucepan off heat.



2. Mash sweet potatoes

To saucepan with **sweet potatoes**, add **cream cheese**, ¼ cup **brown sugar**, 2 **teaspoons warm spice**, ½ cup **milk**, 3 **tablespoons butter**, 1 **teaspoon each of vanilla and salt**, and a **pinch of pepper**. Mash with a potato masher or fork until smooth.

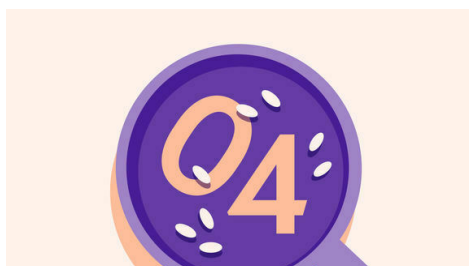
Separate 1 **large egg** and reserve white in a medium bowl. Stir **yolk** and a **second whole large egg** into **mashed sweet potatoes**.



3. Make pecan mixture

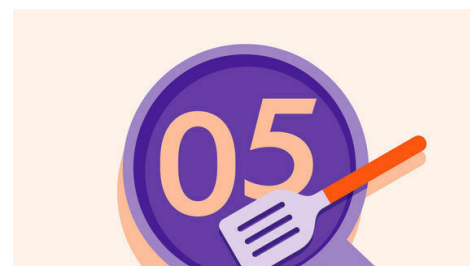
Transfer **mashed sweet potatoes** to prepared baking dish; evenly smooth surface with a spatula.

Whisk **reserved egg white** until frothy and opaque, 1 minute. Mix in **pecans**, 1 ½ **tablespoons brown sugar**, **remaining warm spice**, and ½ **teaspoon salt** until evenly incorporated.



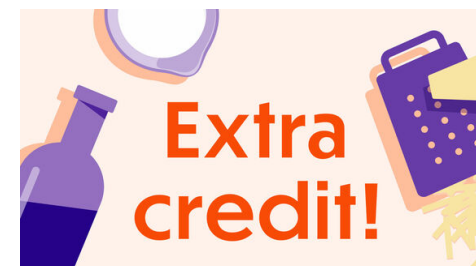
4. Bake casserole

Evenly sprinkle **marshmallows** and **pecan mixture** over top of **sweet potatoes**. Bake on center oven rack until pecans are toasted and crisp, and marshmallows are golden-brown, 20–25 minutes.



5. Serve

Serve **sweet potato casserole** alongside any other main course. Enjoy!



6. Use maple syrup!

Substitute sugar in step 2 for maple syrup for a caramely and nutty flavor.