



Baked Yam and Potato Casserole

Ingredients

1 large sweet potato, thinly sliced	2 tablespoons all-purpose flour
1 large potato, thinly sliced	3/4 cup vegetable broth
1 onion, thinly sliced	1 cup shredded mozzarella cheese
4 tablespoons butter, divided	2 tablespoons dry bread crumbs
salt and pepper to taste	1 tablespoon dried parsley (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In the prepared dish, make a single layer of sweet potato slices. Place a few onion slices on top, dot with butter, and sprinkle with salt and pepper. Repeat, alternating layers of white and sweet potatoes.

In a small bowl, or measuring cup, combine flour and broth. Pour over potatoes.

Sprinkle cheese, bread crumbs and parsley over the potatoes. Dot with remaining butter. Cover.

Bake in preheated oven for 1 hour, or until potatoes and onions are soft.