

# Cheesy Chicken and Sweet Potato Casserole

- 25minprep time
- 2hr30mintotal time
- 9ingredients
- 6servings

3 lb sweet potatoes  
1/3 cup butter  
1/4 cup all-purpose flour  
1 teaspoon salt  
1/4 teaspoon ground pepper  
3 cups half-and-half  
8 oz Gruyère or Swiss cheese, shredded (2 cups)  
3 cups fresh kale, coarsely chopped  
2 cups shredded cooked chicken



1. 1 Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray.
2. 2 Pierce sweet potatoes with fork; place on cookie sheet. Bake 50 to 60 minutes or until potatoes can be easily pierced with a knife. Cool 20 minutes. Peel potatoes; cut each into 1/4-inch slices.
3. 3 Meanwhile, in 2-quart saucepan, melt butter over medium heat. Stir in flour, salt and pepper using whisk. Cook until smooth and bubbly, stirring frequently. Gradually stir in half-and-half, stirring frequently, 5 to 7 minutes or until slightly thickened. Stir in 1 cup of the cheese.
4. 4 In large bowl, toss potatoes, half-and-half mixture, kale and chicken until well coated. Spoon into baking dish. Sprinkle with remaining 1 cup cheese.
5. 5 Bake 25 to 30 minutes or until thoroughly heated and cheese is melted. Let stand 15 minutes before serving.