



#### In your box

- 24 oz. Mashed Sweet Potatoes
- 1 tsp. Sugar
- 4 oz. Light Cream
- 2 oz. Light Cream Cheese
- 1 tsp. Onion Salt
- 1 oz. Light Brown Sugar
- 2 oz. Mini Marshmallows
- 1 oz. Pecans
- 6 Butter Crackers
- .6 oz. Butter
- 12 oz. Corn Kernels
- 3 oz. Shredded White Cheddar Cheese

\*Contains: milk, wheat, soy, tree nuts (pecans)

#### You will need

Salt



Express Thanksgiving Sides

## Sweet Potato Casserole and Creamed Corn

6 servings per side

NUTRITION per serving—Calories: 392, Carbohydrates: 51g, Fat: 19g, Protein: 8g, Sodium: 786mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

7 days

Difficulty Level

Easy

Spice Level

Not Spicy



### Make the Creamed Corn

- Preheat oven to 350 degrees.
- In provided metal tray, combine **corn**, **onion salt**, **cheddar cheese**, **cream**, and **sugar** until completely combined. Top with **cream cheese**.
- Bake in hot oven until cheese melts and bubbles, 15-20 minutes.
- While creamed corn bakes, bake sweet potatoes.



### Bake the Potatoes

- Remove **sweet potatoes** from packaging tray. *Do not bake the plastic!*
- Spread sweet potatoes on bottom of second provided metal tray. Sprinkle with **brown sugar**, **pecans**, and  $\frac{1}{4}$  tsp. **salt**. Top with **butter** and **marshmallows**.
- Bake in hot oven until marshmallows are golden brown, 15-20 minutes.



### Finish the Dish

- Let **sweet potatoes** cool, 5 minutes.
- Carefully, stir **cream cheese** into **corn** until combined. Crumble **butter crackers** and sprinkle over creamed corn. Bon appétit and happy Thanksgiving!