**Garden Vegetable Gratin – 13 Servings**
Adapted from “Cooking Know-How” at http://well.blogs.nytimes.com

Serving Size: 3 by 3 inch piece  
Per Serving: 126 Calories, 2.2 gm Protein, 2.8 gm Fat, 23 gm Carbohydrates

1 ½ pounds russet potatoes, peeled  
1 tablespoons unsalted butter  
4 ounces shallots, diced  
2 tablespoons stemmed thyme  
½ tsp freshly ground black pepper  
¼ tsp grated or ground mace  
¾ cup chopped string beans (1 in. pieces)  
2 cups reduced-sodium vegetable broth  
¾ cup Coffee Mate Creamer Original

**Directions**

1. Position the rack in the center of the oven and preheat to 350°F. Peel and thinly slice the potatoes and yams. Place the slices in a bowl, cover with cool water and set aside.  
2. Melt the butter in a large skillet over medium heat.  
3. Add the shallots, carrot, zucchini and string beans. Cook, stirring often, until softened, about 3 minutes.  
4. Add the garlic, thyme, salt, pepper and mace. Stir well to warm through. Remove from the heat.  
5. Layer the potatoes/yams and vegetable mixture in a 9-by-13-inch baking dish by first blotting some potato/yam slices on a paper towel, then laying them across the bottom of the dish.  
6. Add some of the vegetable mixture, spread it over the slices, then blot dry more potato/yam slices and add them as another layer. Keep layering the casserole, like a lasagna, ending with a layer of potato slices.  
7. Whisk the broth and creamer in a large bowl. Pour it over the contents of the baking dish.  
8. Bake, uncovered, basting occasionally, until it is golden and most of the liquid has been absorbed, about 2 hours.