

## Vegetable Medley Au Gratin

1 pounds Brussels sprouts, trimmed and halved  
1 pounds cauliflower florets  
1 1/2 c. sliced carrots  
3 oz pancetta, diced  
1 c. finely chopped onion  
1 1/2 tbsp butter  
4 cloves garlic, minced  
1 1/2 tbsp all purpose flour  
5 oz Asiago cheese, shredded and divided  
Salt and Black pepper, to taste  
1 1/2 c. heavy whipping cream  
1 1/2 tbsp stone ground Dijon mustard  
1/4 tsp crushed red pepper  
1/4 c. panko bread crumbs  
1/2 tbsp chopped fresh sage Sage leaves, for garnish

Preheat oven to 400 degrees. Lightly grease one 2-quart baking dishes. In a large pot, cook Brussels sprouts, cauliflower, and carrots in boiling water for 5 minutes; drain well. Transfer vegetables to a large bowl; set aside. In a large skillet, cook pancetta over medium heat until crisp. Using a slotted spoon, transfer pancetta to a small bowl; reserve drippings in skillet. Add onion, butter and garlic to drippings in skillet; cook and stir for 30 seconds. Stir in flour. Stir into vegetable mixture. Stir in 1/3 cup pancetta, 3/4 cup cheese, and season with salt and pepper. Spoon into prepared baking dish. In a medium bowl, stir together whipping cream, mustard and crushed red pepper. Pour evenly over vegetables in baking dishes. In a small bowl, stir together remaining 1/4 cup cheese, panko, remaining pancetta and sage. Sprinkle over vegetable mixtures. Bake for 30 minutes or until mixture is bubbly and topping is golden. Let stand for 10 minutes before serving. If desired, garnish with sage leaves. Serves 8 and can

easily be halved or doubled.

Adapted from [hy-vee.com](http://hy-vee.com)