

Roasted Sweet Potatoes with Sage & Parmesan

Servings: 2-3

Slightly adapted from

<http://clclt.com/eatmycharlotte/archives/2012/02/02/simple-but-impressive-valentines-day-meals-part-i>

Ingredients

1 1/2 pounds sweet potatoes
1 teaspoon extra virgin olive oil
1/2 teaspoon salt
1/2 tablespoon dried sage
1/8 cup grated Parmesan cheese

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- 1) Preheat oven to 400 degrees.
- 2) Slice potatoes into rounds as thinly and uniformly as possible. Put potatoes in a large bowl. Pour oil over the potatoes and mix well. Sprinkle salt over the potatoes and stir again.
- 3) Arrange potatoes in a small baking dish (a round dish works best for presentation) with their sides against the dish. Alternate the type of potato and stack them like dominoes next to each other. Use your hand to hold the potatoes in an upright position until you have enough that they'll stay up on their own. Continue stacking the potatoes until you go around the perimeter of the dish. Fill in the hole in the middle of the dish in the same way (refer to the photo of potatoes in their baking dish).
- 4) Sprinkle sage over the potatoes. Cook potatoes for 35-40 minutes or until potatoes are tender. Remove from oven and sprinkle Parmesan cheese over the potatoes. Serve immediately.