

Bacon, Sweet Potato and Sage Baked Risotto

1 lb sweet potatoes, peeled and chopped into 1" cubes

olive oil

5 slices bacon, divided

¼ cup small sage leaves

1 ½ cup arborio rice

4 ½ cups chicken stock

salt and black pepper to taste

1 ¼ cup finely grated parmesan, divided

Preheat oven to 350°F.

Add the sweet potatoes to a baking pan and toss with enough olive oil to coat. Bake for 30-40 minutes, or until tender. *The sweet potatoes can be roasted the day before. Store in an airtight container in the fridge. Heat before using in the recipe.*

Stir the rice and chicken stock together in a 13 x 9 baking dish. Cover with foil and bake at 350°F for 40-45 minutes, or until the rice has absorbed the liquid and is al dente.

While the risotto bakes, heat a skillet over medium heat. Fry the bacon until crispy. Remove from pan and drain on paper towels. Crumble when cool enough to handle, reserving one slice for garnish.

Lower the heat to medium low. Add the sage leaves to the bacon drippings and fry for a minute or so--until crispy. Set on paper towels to drain.

When the risotto is done, season with salt and pepper. Stir in 1 cup parmesan, sweet potatoes, and bacon. Scatter the crispy sage, reserved bacon, and 1/4 cup Parmesan over the top.
Serves 4.