



Spiral Sweet Potato Bake

Recipe Tin Eats | BY:Nagi PUBLISHED:23 Jun '21, UPDATED:9 Aug '21

INGREDIENTS

- 2.5 lb 4 -5 sweet potatoes (as evenly shaped as possible); finely sliced, skin on
- 2 tbsp unsalted butter , melted
- 2 garlic cloves , finely minced
- 2 tbsp olive oil , plus a little extra for brushing the skillet
- 3/4 tsp kosher / cooking salt
- 1/4 tsp black pepper
- 1 tbsp rosemary leaves, finely chopped, plus more for garnish / serving

DIRECTIONS

1. Preheat oven to 350°F. Brush skillet base and sides with a little olive oil.
2. Slice potatoes 3-4mm thick. A mandoline will make short work of this.
3. Place potatoes in large bowl, pour in all butter plus 1 tbsp olive oil, rosemary,

directions continued:

salt and pepper. Toss well with hands, separating the slices so they are all coated with oil.

4. Layer potatoes in skillet in a circular pattern, overlapping the slices.

5. Cover with foil, bake for 30 minutes until potato is quite soft (almost fully cooked).

6. Remove from oven, turn up to 430°F. Remove foil, brush potato with remaining 1 tbsp oil. Pop it back into the oven for 20 minutes or until the tops are a nicely colored and a bit crispy.

7. Finally, garnish if desired with a little sprinkle of fresh, finely chopped rosemary, maybe also a little whole sprig or two, and a pinch of sea salt flakes.

NUTRITION INFORMATION: *nutrition per serving based on 6 servings*

Calories: 239cal (12%)Carbohydrates: 38g (13%)Protein: 3g (6%)Fat: 9g (14%)Saturated Fat: 3g (19%)Trans Fat: 1g