

Savory Sweet Potatoes

Yield: 2 Dozen

INGREDIENTS

- 3-4 medium sweet potatoes, peeled and cut into uniform sized pieces
- 4 tablespoons butter
- 2 tablespoons fresh rosemary, minced
- 2 cloves garlic, minced
- 1 teaspoon of salt
- 1/2 teaspoon of pepper
- 1 tablespoon olive oil
- 1/4 cup grated parmesan cheese
- 1/3 cup water

INSTRUCTIONS

- 1) Preheat oven to 350 degrees.
- 2) Place sweet potatoes in a baking dish with sides. *Lining with foil will minimize clean up.*
- 3) Melt butter either in a microwave safe measuring cup or in a small saucepan.
- 4) Add rosemary, garlic, salt and pepper. Toss to evenly coat potatoes and spread into a single layer.
- 5) Drizzle with olive oil and top with parmesan cheese.
- 6) Add water to baking dish.
- 7) Bake for 30-40 minutes or until tender when pricked with a fork.