

Sweet Potato Tian

(Thinly Sliced Roasted Sweet Potatoes)

3-4 tbl unsalted butter, melted
1 shallot, finely minced
1 clove of garlic, minced
1/2 tsp minced rosemary
1/2 tsp minced thyme
1/2 tsp minced sage
3 pounds sweet potatoes, thinly sliced on
a mandolin
Kosher salt and freshly ground pepper,

Directions:

Preheat oven to 400 degrees F or convection 375 F.

Combine melted butter, shallots, garlic, herbs, plus salt and pepper in a large bowl. Toss the sliced potatoes in the butter mixture until evenly coated. Add more butter or olive if needed to coat the potatoes all the way through. Now arrange potato slices vertically in a baking dish.

Cover dish with foil and roast for 1 hour, covered, until potatoes are tender (If your potato slices are thicker than shown, you may need to increase cooking time). Increase oven heat to 450 degrees F. Remove foil and roast another 10-15 minutes until the tops of potatoes are browned and crisp.

Enjoy!