

Hasselback Sweet Potatoes

Serves: 4

Prep time: 15 minutes

Cook time: 45 minutes



1 serve per portion

Ingredients

4 small sweet potatoes

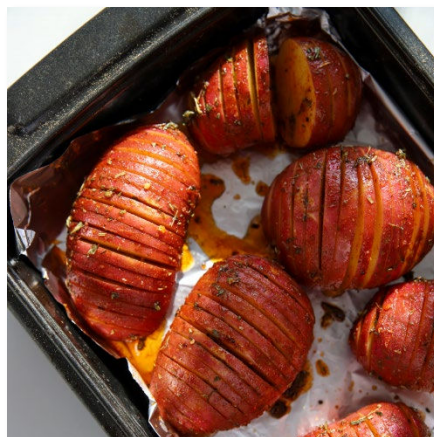
2 cloves garlic, minced

2 tablespoons olive oil

2 teaspoons fresh thyme, chopped

2 teaspoons fresh oregano, chopped (plus extra to serve)

Black pepper, to taste



Everyday Food

Method

PREHEAT oven to 200°C. Line a baking tray with baking paper.

PLACE a sweet potato between two chopsticks or skewers. Cut thin, vertical slices, approximately 0.5cm apart. The chopsticks/skewers will prevent the knife from cutting all the way through. Repeat with remaining potatoes and place on prepared baking tray.

COMBINE garlic, olive oil, thyme, oregano and pepper in a small bowl.

BRUSH oil mixture over potatoes, making sure to get in between the slices.

BAKE in preheated oven for 45 minutes, or until golden and tender.

SERVE topped with fresh oregano leaves.

Recipe courtesy of the Country Kitchens team