



-SWEETS & EATS-

- ROSEMARY SWEET POTATO STACKS -

PREP TIME

10 mins

COOK TIME

20-25 mins

SERVINGS

4-6

INGREDIENTS

3 tablespoons butter, melted
2 tablespoons coconut oil, melted
2 tablespoons grated Parmesan cheese (plus extra for garnish)

1 teaspoon fresh rosemary, chopped (plus extra for garnish)
4 sweet potatoes, peeled and sliced thin
½ teaspoon garlic powder
salt and pepper to taste

INSTRUCTIONS

1. Preheat oven to 375. Spray 12 cup muffin pan with nonstick spray.
2. In a large bowl mix together all of the ingredients.
3. Layer potato slices into each muffin cup and fill to top.
4. Bake for 20-25 minutes or until tops are golden brown and the potatoes are tender. (Stick a toothpick into the center to see if they are tender)
5. Let cool for 5 minutes and then carefully remove with fork. Top with extra Parmesan and rosemary. Serve immediately.

Enjoy y'all!

