

New York Times **Bestselling Author**

SUSAN MALLERY

Sweet Potato Rounds with Roasted Garlic and Feta

Ingredients:

- ♥ 2 large sweet potatoes, sliced ¼-inch thick
- ♥ 2 large heads of garlic
- ♥ 2 T + 1 t olive oil, divided
- ♥ 1 t salt
- ♥ 1 t dried sage
- ♥ ¼ C crumbled feta cheese



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Instructions:

Preheat the oven to 450 degrees. With the sweet potato slices in a bowl, add 2 T olive oil, salt, and sage, and stir to coat. Place the slices in a single layer on two cookie sheets. Put each head of garlic on a square of aluminum foil. Drizzle 1 t of olive oil over the two heads of garlic, then wrap them both with aluminum foil and place on the cookie sheets. Roast for 10 minutes, flip the slices, then roast for another 10-20 minutes, until the slices are brown at the edges. Remove from the oven.

Turn the oven to broil. Squeeze the roasted garlic cloves into a bowl and mash roughly. Spread mashed garlic onto the sweet potato rounds and then add a bit of crumbled feta to each round. Broil for about 2 minutes.

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