

BACON CHEDDAR HASSELBACK SWEET POTATOES

INGREDIENTS

2 medium sweet potatoes
4 tablespoons butter, sliced thinly
salt and pepper to taste
1 clove garlic, thinly sliced
4 strips bacon
1 cup cheddar, shredded
1/4 cup green onions, sliced on the bias
sour cream (optional)

DIRECTIONS

Preheat oven to 400F. Line a rimmed baking sheet with parchment paper and spray with baking spray.

Slice the sweet potatoes thinly (~1/8 inch) without cutting all the way through. I do this by first cutting a very thin sliver off the bottom of the sweet potato to make it lie flat, then lay a chopstick on either side of the potato. This makes it less likely that you will cut all the way through. Place the sweet potatoes on the baking sheet, stuff the sliced butter and garlic in between a few of the cuts in the potatoes and season with salt and pepper. Roast in the oven until crispy on the top and tender in the middle, about 1 hour to 90 minutes, depending on the size of your potatoes.

Meanwhile cook the bacon until crispy and crumble it. Sprinkle the potatoes with the cheese and bacon and return to the oven until the cheese has melted, about 5 minutes. Serve topped with green onions and sour cream (optional).