

MYX.INC - Recipe

NAME: Spicy Scalloped Sweet Potatoes with Goat Cheese

INFO: This Grain Free, Lectin Free, Sugar Free dish has a wonderful presentation and a delicious flavor!!! These scalloped sweet potatoes have a great light and spicy sweet potato side dish that can go with many different entrees.

INGREDIENTS:

Yield: 10 – 12 Servings

2 ½ LBS – Skinned and Thinly Sliced Sweet Potatoes (using a mandolin, about an 1/8" thick)

¼ cup – Olive Oil

2 TBL – Yacon Syrup

1 TBL – Fresh Squeezed Lime Juice

1 – Garlic Clove (finely chopped)

2 tsp – Paprika

1 tsp – Dried Oregano

1 tsp – Ground Cumin

1 tsp – Piri Piri

1 ½ tsp – Himalayan Salt

¾ cup Grated Parmesan Cheese

2 ounces – Soft Goat Cheese

2 TBL – Fresh Cilantro (chopped)

Organic Freshly Ground Pepper (to Taste)

DIRECTIONS:

Preheat oven to 400

Using a large bowl mix together the olive oil, yacon syrup, lime juice, garlic, paprika, oregano, cumin Piri Piri and salt. Once thoroughly blended add sliced sweet potatoes and mix around in a bowl until well coated. In a 8" square or oval baking dish stand up sweet potatoes on edge. Once all sweet potatoes are arranged in the pan pour any additional olive oil mixture over potatoes.

Bake sweet potatoes for around 45 minutes, take out of the oven and spread cheese on top, then put back in the oven to melt cheese, around 10 minutes. After taking out of the oven, sprinkle cilantro over sweet potatoes and serve.