

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Smashed Sweet Potatoes

This recipe ratchets back the sweetness of the dish and bumps up the savory elements of this classic Thanksgiving feast accompaniment.

BY CHEF MARTY SLAVIN

Ingredients

3 medium sweet potatoes (about 2 lbs.) sliced crosswise into 1 ½" thick slices.

1 tbsp. plus ¾ tsp. kosher salt, divided

3 tbsp. olive oil (we recommend Talcott Ranch brand), divided

1 tsp. dried Italian seasoning

¾ tsp. garlic powder

Freshly ground black pepper

1 cup finely grated Parmesan cheese

Directions

Preheat oven to 475°F. Arrange oven racks in upper and lower thirds of oven.

Bring large pot of water to boil, add 1 teaspoon of salt and cook the sweet potatoes until they are tender and are easily pierced with a paring knife, approximately 15–20 minutes.

Drizzle 2 tablespoons olive oil on a rimmed baking sheet. Using the bottom of a greased drinking glass, press down on each slice until it splits open and is flattened to around ¾" thick.

Drizzle the remaining oil over the potato disks. Sprinkle with the Italian seasoning, garlic powder, remaining salt and several grinds of black pepper. Sprinkle the Parmesan cheese over the potatoes.

Roast in lower oven rack for around 10 minutes until the bottoms are golden brown. Transfer to upper rack and roast until the tops are golden brown and the cheese is golden and melted, around 10–15 minutes.

Serve warm.