

# Garlic Parmesan Sweet Potatoes

## Ingredients

2 Sweet Potatoes, peeled and sliced thin  
3 tsp Garlic, minced  
2 tbsp Olive Oil  
2 tbsp Butter, melted  
4 tbsp Grated Parmesan Cheese, plus more for topping  
1/2 tsp Garlic Salt  
1/2 tsp Italian Seasoning  
Fresh Thyme sprigs

## Directions

Peel the sweet potatoes and use a mandolin to slice into thin pieces. Add the potatoes to a large Ziploc bag.

Combine the oil, butter, garlic, garlic salt, Italian seasoning, and parmesan cheese in a small bowl. Pour into the Ziploc bag. Seal and shake to coat the potatoes.

Preheat the oven to 350 degrees and spray a baking dish with cooking spray.

Arrange the potatoes in layers in the baking dish. Sprinkle with additional parmesan cheese and add fresh thyme sprigs on top before baking.

Bake at 350 degrees for 30 minutes. Serve warm. Enjoy!

