Thyme Sweet Potatoes

We hope you enjoy Thyme Sweet Potatoes! This recipe and more from farmers around the state are also available in Extension publication FCS-2112, Fresh from the Farm Alabama Recipes, a great place to find new ways to use an abundance of fresh produce. The most important thing to remember when trying these recipes, which are farmer favorites, is to Buy Fresh and Buy Local! Support our farmers and support our communities.

Connie Penry, Penry Farms, Baldwin County

Ingredients

- 6 sweet potatoes, peeled and cut into ¼-inch rounds
- 1 tablespoon thyme
- 4 cloves garlic, diced
- Freshly ground sea salt and pepper
- ¼ cup olive oil

Preparation

Preheat oven to 375 degrees F. In large mixing bowl, whisk olive oil, thyme, and diced garlic. Add sliced sweet potatoes, and toss until completely coated. Spread onto large shallow pan and salt and pepper to taste. Place in oven and cook until edges are slightly crisp, approximately 30 minutes. Makes 6 to 8 servings.