

Garlic Parmesan Roasted Sweet Potatoes - The Perfect Savory Side

Roasted Sweet Potatoes with Garlic and Parmesan - A Cozy Side Dish Favorite



OVEN
400°F

TIME
35 min

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INGREDIENTS

- 2 medium sweet potatoes, peeled and thinly sliced
- 2 tsp minced garlic
- 1 tbsp olive oil
- 2 tbsp butter, melted
- 4 tbsp grated Parmesan cheese
- 1/2 tsp garlic salt
- 1/2 tsp freshly cracked pepper
- 1/2 tsp Italian seasoning
- Fresh thyme (for garnish)

DIRECTIONS

1. Step 1: Preheat and Prep: Preheat your oven to 400°F (200°C). Lightly butter or oil a round baking dish.
2. Step 2: Season the Sweet Potatoes: Place your sliced sweet potatoes into a large resealable bag or bowl. Add:
 3. Garlic
 4. Olive oil
 5. Melted butter
 6. Garlic salt
 7. Pepper
 8. Parmesan
 9. Italian seasoning
10. Seal the bag and shake until fully coated.
11. Step 3: Assemble in the Dish: Arrange the slices in a spiral or overlapping pattern in your prepared baking dish. Sprinkle with fresh thyme and a little extra cheese if desired.
12. Step 4: Roast: Bake for 30-35 minutes or until the potatoes are tender and the edges are golden and crisp.
13. Step 5: Serve: Let cool for 5 minutes. Garnish with more thyme and serve warm. Trust us-they disappear fast!

SWAPS & NOTES

& Swaps Butter + Olive Oil : The combo gives flavor and crispness.

Use all olive oil for dairy-free or all butter for richness.

Parmesan : Fresh grated Parm works best, but pre-grated is fine too.

Garlic Salt : Can substitute with regular salt + garlic powder.

TIPS FOR SUCCESS

Use a mandoline slicer for perfectly even rounds that roast evenly.

Fan out slices slightly for visual appeal and better texture.

Broil for the last 1-2 minutes of baking.

Don't crowd the dish too tightly-airflow helps crisp things up. ? What to Serve With This Dish These roasted sweet potatoes shine next to hearty mains and casual comfort dishes.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/garlic-parmesan-roasted-sweet-potatoes-the-perfect-savory-side/>