



WILD. NATURAL. SUSTAINABLE.

Hasselback Sweet Potatoes with Pecan Gremolata & Brown Butter

Prep Time: 1 hour 30 minutes • Yields: 4-6 servings

Ingredients:

3 medium sized sweet potatoes
½ cup fresh flat-leaf parsley,
finely chopped
½ cup toasted pecans,
finely chopped
1 tbsp. lemon zest
2 garlic cloves, minced
¼ tsp. salt
8 tbsp. butter
2 tbsp. olive oil

Method:

1. Preheat oven to 375°F.
2. Rinse sweet potatoes and cut ⅛" thick slices across the length of the potato. To avoid slicing all the way through, we recommend placing a chop stick on either side of the potato which will stop the knife from slicing 95% of the way through the potato.
3. Combine parsley, pecans, lemon zest, garlic, salt, and oil in food processor and pulse until slightly smooth. Add olive oil as needed to reach desired consistency.
4. Place sweet potatoes in a baking dish, cut side up. Then, drizzle with olive oil and add salt and pepper to taste. Wrap with aluminum foil and place into oven.
5. Bake for 30 - 45 minutes or until softened.
6. Remove foil and bake for additional 10 - 15 minutes.
7. Place butter in saucepan and cook over medium heat, stirring often. Once butter begins to brown and emit a toasted and nutty aroma, pull it off the heat. Be careful not to take it too far on the heat and burn the butter.
8. Remove sweet potatoes from oven and drizzle with brown butter.
9. To serve, place sweet potatoes on serving dish and top with pecan gremolata.

Equipment:

Sharp knife
Cutting board
Chop sticks
Food processor
Baking dish
Aluminum foil
Small saucepan

