



Rosemary Sweet Potato Stackers



My original intent was to create a potato recipe to help with my portion control. Well that didn't work, I ended up eating three. I had to be certain the flavor was just right so I stepped up... Who am I kidding I knew at the first bite they were divine 😊 I have serious issues with potatoes...I just love them!



Recipe adapted from [What Gaby Eats](#)

Ingredients

- 2 tablespoons organic butter, melted
- 2 tablespoons coconut oil, melted
- 2 tablespoons grated parmesan cheese, plus extra for garnish
- 1 teaspoon fresh rosemary, chopped, plus extra for garnish
- Sea salt and pepper
- 5-6 large sweet potatoes or yams, thinly sliced

Instructions

1. Preheat oven to 375 degrees. Spray 12 muffin cups with nonstick cooking spray.
2. In a large bowl whisk together butter, coconut oil, parmesan, chopped rosemary, salt, and pepper.
3. Add sweet potatoes and toss to coat evenly.
4. Layer potatoes slices into muffin pan and fill to the top. They will shrink down once they are cooking.
5. Bake for about 45-50 minutes and edges and tops are golden brown and center is tender.
6. Let cool for about 5 minutes and carefully remove with a spoon. Place on serving tray and top with extra parmesan cheese and fresh chopped fresh rosemary. Serve immediately.

Enjoy!

Sharing is caring!



97 thoughts on “Rosemary Sweet Potato Stackers”

Erin Moeller April 20, 2014 at 9:20 pm

Great recipe Kim! Made a day ahead for Easter brunch and the stackers were a big hit. So easy!

★ kimshealthyeats April 21, 2014 at 5:29 pm

Awesome Erin! So glad they were a hit!

Jenny September 5, 2015 at 8:08 pm

When you made them a day ahead of time, did you bake them first then refrigerate them? Or just prep them and bake them day of?

★ kimshealthyeats September 8, 2015 at 10:21 am