

Sweet Potato Roast

- 5 pounds sweet potatoes very thinly sliced (I used mixed purple and traditional orange)
- 3 tablespoons salted or unsalted butter, melted
- 3 tablespoons olive oil
- Salt and black pepper to taste
- 2 shallots, peeled and thinly sliced
- 1 bunch watercress
- 1 bunch parsley
- 4 cloves garlic, whole

Heat oven to 375°F (190°C).

Heat butter and oil together until butter has melted.

Pour 2 tablespoons of the mixture in the bottom of a 2-quart baking dish/pie dish/cast iron pan.

Sprinkle butter/oil puddle with some salt and pepper.

Arrange your potato slices vertically in the dish. Adding a sliver of shallot between every few slices of potato.

Brush tops of potatoes with remaining butter/oil and season generously with more salt and pepper.

Cover dish with foil and bake for 45 to 50 minutes, until potatoes are tender and almost fully cooked.

Increase oven heat to 450 degrees, remove foil and let roast another 10 to 20 minutes, until tops of potatoes are nicely browned.

Puree the watercress, parsley and garlic in blender and drizzle over potatoes just prior to serving