

## Sweet Potato Pomes Anna (Layered Sweet Potatoes)



### **Ingredients:**

- 16 oz purple sweet potatoes
- 16 oz red/orange sweet potatoes
- 16 oz white sweet potatoes  
(Best if use multiple colors for appearance- but the recipe works great with just one colored sweet potato as well)
- 3 Tbsp. unsalted organic butter
- 2 Tbsp. organic virgin olive oil
- 1 tsp. freshly chopped thyme
- 1 tsp. sea salt
- 1 tsp. ground pepper
- 1/2 tsp. cinnamon

### **Directions:**

Peel all potatoes, use a mandoline to thinly slice potatoes- about 1/16 of an inch.

Preheat oven to 400 degrees.

Mix together the butter and oil. Brush a large skillet (cast iron works best) with the butter and oil mixture. Be sure to get all areas of the skillet.

Arrange about 1/4th of the potatoes in a circle around the bottom of the pan. Overlap slices, alternating colors. Brush each layer with the butter/oil mixture, sprinkle with thyme and other spices. Repeat making three layers.

Heat pan on top of the stove at high heat for about 3 minutes, or until begin to sizzle.

Then, place hot pan in oven and continue to bake for 30 minutes. Be sure to cover with foil!

Uncover after first 30 minutes and bake another 30 until golden brown color.

Let cool for 10 minutes. Once cooled, run a knife around the edge of pan and invert onto a serving dish. You will have a beautiful pattern!