



## Smashed Sweet Potatoes

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*Serves 4*

**3** medium sweet potatoes (about 2 pounds total), sliced crosswise into 1 1/2-inch-thick slices

**1** tablespoon plus 3/4 teaspoon kosher salt, divided

**3** tablespoons olive oil, divided

**1** teaspoon dried Italian seasoning

**3/4** teaspoon garlic powder

Freshly ground black pepper

**2** ounces Parmesan cheese, finely grated (about 1 cup)

Arrange oven racks in upper and lower thirds and heat oven to 475°F. Meanwhile, bring 3 quarts of water to a boil in a large pot over high heat. Add the sweet potatoes and 1 tablespoon of the salt and boil until the potatoes are tender and easily pierced with the tip of a sharp knife, 15 to 22 minutes, depending on the size of your slices (this includes the time it takes for the water to return to a boil after you add the sweet potatoes). Carefully drain and set aside.

Drizzle 2 tablespoons of the oil onto a rimmed baking sheet. Add the potatoes and carefully toss to coat. Spread into an even layer. Using the bottom of a lightly greased drinking glass or measuring cup, press down on each slice until it splits open and is flattened to 3/4-inch thick. Drizzle with the remaining 1 tablespoon oil. Sprinkle with the Italian seasoning, garlic powder, remaining 3/4 teaspoon salt, and several grinds black pepper. Sprinkle the Parmesan evenly over the potatoes.

Roast on the lower oven rack until the bottoms are golden-brown, about 10 minutes. Transfer to the upper rack and roast until the tops are brown and the cheese is golden and crispy, 10 to 15 minutes more. Serve warm.

### Recipe Notes

**Storage:** Leftovers can be refrigerated in an airtight container for up to 5 days.