Garlic Parmesan Roasted Sweet Potatoes

Ingredients:

6 sweet Potatoes, peeled & sliced

6 tsp minced Garlic

3 tbsp Olive oil

6 tbsp Butter, melted

12 tbsp grated Parmesan cheese

1½ tsp Garlic Salt

1½ tsp fresh cracked Pepper

1½ tsp Italian Seasoning

Fresh Thyme

Instructions:

To make the garlic parmesan roasted sweet potatoes: Preheat your oven to 400°.

Peel and cut sweet potatoes into thin slices.

Place the sweet potato slices in a resealable bag.

Throw in the garlic, oil, butter, salt, pepper, Parmesan cheese, and Italian seasoning and shake until well coated.

Lightly butter a baking dish and arrange coated sweet potatoes into a spiral.

Sprinkle with fresh thyme and a little parmesan if you like.

Bake sweet potatoes for 30-35 minutes.