

# Sweet Potato Medallions

This recipe is so easy, healthy, and tasty! You can make enough for just 1 person or enough for a crowd! Roasting these potatoes brings out their natural sweetness.

Sweet Potato (s)  
More Than Olives Garlic Olive Oil  
Rob's Sweet Rub  
Parmesan Cheese, grated

Preheat the oven to 375 F.

Peel the sweet potato(es) and give them a rinse. Towel dry and place on a cutting board.

Slice the sweet potato into medallions about ½" in thickness. If your sweet potato is on the fat side, cut each sweet potato medallion into smaller sections, possibly in half or possibly into quarters. Try to keep the pieces about the same size so they will cook evenly.

If you are worried about sticking, first line your pan with foil. Place the sections in a mound in the middle of your baking pan. Generously drizzle the mound with More Than Olives Garlic Olive Oil. Toss the medallions until they are all well coated with the oil. Spread out the medallions across the pan creating an even, single layer.

Generously sprinkle the medallions with Rob's Sweet Rub. Place the pan into the oven and cook for 10 minutes.

After 10 minutes, flip the medallions over. Sprinkle this side of the medallions generously with Rob's Sweet Rub. Return to the oven and bake for another 15-20 minutes. Test one with a fork to determine if the medallions are tender. If still firm, continue to cook for another 5 minutes. Test them again.

When they are done, remove the pan and turn the oven to Broil. Sprinkle each medallion with grated Parmesan Cheese and return them to the oven under the broiler to lightly brown. Watch them closely, it just takes a few minutes.

Plate the cooked sweet potatoes and lightly drizzle with More Than Olives Garlic Olive Oil.

Enjoy!