



Roasted Sweet Potato Rounds with Smoked Bacon*

prep time:
15 minutes

cook time:
20 minutes

makes 4 servings

grocery list

Enova Oil

large sweet potatoes

Morton & Bassett Whole Black

**Peppercorns, Granulated Garlic
and Paprika**

Kikkoman Takumi Teriyaki Sauce

4 slices smoked slab bacon

maple syrup

*Exclusive Chef Faith Alahverdian recipe.

roasted sweet potato rounds with smoked bacon

1 to 2 tbsp. **Enova Oil**

4 large sweet potatoes, peeled and cut into $\frac{3}{4}$ -inch rounds

Kikkoman Takumi Teriyaki Sauce

$\frac{1}{2}$ tsp. **Morton & Bassett Granulated Garlic**

$\frac{1}{4}$ tsp. **Morton & Bassett Paprika**

Morton & Bassett Whole Black Peppercorns, freshly ground

4 slices smoked slab bacon, cut into 1-inch strips

2 tbsp. maple syrup

1. Preheat oven to 375°F. Line baking sheet with parchment paper and brush parchment with **Enova Oil**.
2. Place sweet potato slices on baking sheet and season by drizzling **Kikkoman Takumi Teriyaki Sauce** on each round. Sprinkle evenly with granulated garlic, paprika and a bit of pepper.
3. Top each slice with small strip of bacon and drizzle with a little maple syrup.
4. Bake 20 minutes or until golden brown and soft.

Per Serving: 253 calories, 40g carbohydrate, 5g protein, 8g fat, 2g saturated fat, 5g fiber, 10mg cholesterol, 302mg sodium

cook's journal

kitchen tools

measuring spoons

vegetable peeler or paring knife

cutting board

chef's knife

baking sheet

parchment paper

pastry brush

recipe note

Slab bacon is bacon that has not been sliced yet. It is usually available in the deli at ShopRite.

a good idea

A wedge of tart apple could be placed between the bacon and the sweet potato for extra flavor.