



Hasselback Sweet Potatoes

Ingredients

- 4 medium sweet potatoes, peeled
- 1 tablespoon extra virgin olive oil, plus a little extra for drizzling
- 1/2 teaspoon dried oregano
- 1/2 teaspoon sea salt flakes
- 1/4 teaspoon freshly ground black pepper



Method

1. Line a tray with baking paper and place to the side. Preheat the oven to 160C (fan forced).
2. Combine the oil, oregano, salt and pepper in a small bowl.
3. Cut the sweet potatoes into 3-5mm thick slices, making sure the cuts are only made to 2/3 of the way down the veggie.
(Handy hint: I normally place a flat lid of the desired height next to the potato and cut it down till the knife hits the top of the lid).
4. Place the sweet potatoes onto the tray and lightly rub the oil mixture all over the potatoes. Drizzle them with a little extra olive oil and place the tray in the oven for about 30 minutes (or until the potatoes are half cooked).
5. At this point, take the tray out of the oven and lightly fan the slices by applying light pressure across the tops of the potatoes with a fork. Return the tray to the oven for another half hour or so until the veggies are cooked through.