
Sunny's Easy Accordion Roasted Sweet Potatoes

Recipe courtesy Sunny Anderson, 2017

Serves 4-6

For the potatoes

1 stick unsalted butter, melted

6-8 medium sweet potatoes, peeled and sliced paper-thin on a mandolin

6 garlic cloves, thinly sliced

1 red onion, sliced paper-thin on a mandolin

Kosher salt

¼ teaspoon red chili flakes

To garnish

¼ cup Mexican crema

¼ cup chopped parsley

1. Prepare the potatoes. Brush the bottom and sides of a large cast iron pan with and set remaining butter aside. Arrange potatoes slices upright in a spiral around the dish (not flat like a gratin). Between every 8-10 slices tuck in some garlic and randomly tuck in the red onion slices as well. Once done, brush the remaining butter over the entire dish. Cover tightly with aluminum foil or a lid and set aside.

2. Roast and serve. Preheat oven to 375°. Cover and bake the potatoes for 20-25 minutes. Then, uncover the potatoes and bake until a poke with a fork is tender, about 35-40 more minutes. When ready to serve, Drizzle crema over the potatoes and sprinkle with parsley.