

Savory Sweet Potato Casserole

This savory sweet potato casserole recipe is really simple but unexpectedly savory and flavorful, and makes the house smell fantastic. It can easily be made in advance and popped in the oven just before serving.

PREP TIME

15 minutes

COOK TIME

35 minutes

TOTAL TIME

50 minutes

Yield

6-8 side dish servings



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anne

Ingredients:

- **For the mashed sweet potatoes:**
- 2.5 lb sweet potatoes
- 2 tablespoons maple syrup
- 1/2 teaspoon garlic powder or granulated garlic
- 1/2 teaspoon salt, plus more as needed
- olive oil, as needed, for roasting sweet potatoes
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- **For the savory crumb topping:**
- 3/4 cup panko breadcrumbs
- 1/2 cup chopped walnuts
- 1/2 cup grated parmesan cheese
- 2 sprigs fresh thyme, finely chopped (about 1 teaspoon)
- 1 sprig fresh rosemary, finely chopped (about 1 teaspoon)
- 1/2 teaspoon garlic powder or granulated garlic
- 1/4 teaspoon salt
- pinch of ground black pepper
- 3 tablespoons butter, melted

Instructions:

1. Heat oven to 350 degrees. Poke sweet potatoes a couple times with a fork to create holes for steam to escape.
2. Arrange sweet potatoes on a sheet pan and drizzle with a quick splash of olive oil and a pinch of salt. Toss to coat sweet potatoes in the oil and salt.
3. Roast sweet potatoes until fork-tender, about an hour. Alternatively: Wrap pierced sweet potatoes in paper towels and microwave for 5-10 minutes, until tender.
4. Scoop the sweet potato "flesh" into a large bowl and add the maple syrup, garlic powder, and 1/2 teaspoon salt. Mash with a fork to combine. Spread the mixture into a baking dish (mine was about 11x7").
5. In a separate bowl, mix together all crumb topping ingredients except the melted butter. Add the melted butter and toss to combine.
6. Sprinkle the crumb topping onto the mashed sweet potatoes and press down gently to pack it in slightly. (Casserole can be made a few days in advance and stored in the fridge at this point.)
7. Bake for 30-40 minutes, until sweet potatoes are heated through and crumb topping is golden brown.



Did you make this recipe?

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