

## Crispy parmesan sweet potatoes

4 small sweet potatoes, cut in half lengthwise

2 tbsp olive oil

1/2 tsp garlic powder

1/2 tsp Italian seasoning

1/2 cup finely shredded parmesan cheese\*

Preheat oven 400F and line a baking sheet with parchment

Place sweet potatoes in bowl add olive oil, garlic powder, seasoning, salt, pepper mix until sweet potatoes well coated

Sprinkle parmesan cheese onto baking sheet spread so that it's evenly coated

Place sweet potatoes cut-side down on top of the parmesan

Bake for 30-40 minutes until sweet potatoes are tender and bottom layer of cheese is crispy and deeply browned

Remove, let cool + serve

\* This is cheese I use and because my potatoes are larger I cut into wedges vs half and coat both sides with cheese and flip over at halfway point for crispiness on both sides

[https://www.instagram.com/reel/DBM\\_7g4Sczf/?igsh=Nm9pOXVjeTg4dGt3](https://www.instagram.com/reel/DBM_7g4Sczf/?igsh=Nm9pOXVjeTg4dGt3)

