



## ROASTED SWEET POTATOES WITH RICOTTA AND HAZELNUTS

**Prep + cook time: 1 hr Serves: 4**

### Ingredients

4 medium sweet potatoes, scrubbed

4 tbsp olive oil

375 g | 1 1/2 cups ricotta

50 g | 1/2 cup grated mozzarella

80 g | 1/2 cup hazelnuts, chopped

2 shallots, thinly sliced

25 g | 1 cup flat-leaf parsley, roughly chopped, divided

salt

freshly ground black pepper

1. Preheat the oven to 180°C (160° fan) | 350F | gas 4.
2. Trim the opposite cheeks from the sweet potatoes so that the potatoes can lay flat on a chopping board. Cut each potato lengthwise into 1 1/4 cm | 1/2" thick slices.
3. Arrange on a baking tray and brush with the olive oil. Season with salt and pepper.
4. Bake until just tender to the tip of a knife, about 20-30 minutes.
5. In the meantime, stir together the ricotta, mozzarella, hazelnuts, and half the parsley with some salt and pepper to taste in a mixing bowl.
6. When ready, remove the sweet potatoes from the oven. Spread their tops with the ricotta mixture and top with the sliced shallot. Increase the oven to 200°C (180° fan) | 400F | gas 6.
7. Return to the oven, baking until golden-brown on top, about 8-12 minutes.
8. Remove from the oven and let cool briefly before serving with the remaining parsley sprinkled on top.

