



Japanese Sweet Potato w/ Vegan Ginger Butter & Thyme (12 servings)

Ingredients

6 tubular Japanese sweet potatoes	4 Tbsps fresh thyme leaves, <i>plus extra for garnish</i>
6 Tbsps vegan butter	1 tsp kosher salt
3 Tbsps ginger, <i>grated</i>	1 tsp black pepper

Preparation

- Preheat your oven to 400°F. Spray a 12-cup muffin pan with nonstick cooking spray or brush it with cooking oil. Set aside.
- Use a mandolin or sharp knife to thinly slice the potatoes (1/16-inch thick). *Peeling is optional*
- Melt the butter and whisk in grated ginger. Set aside to cool slightly.
- Place potato slices in a large mixing bowl and pour butter over top. Add thyme leaves, salt, and black pepper.
- Gently stir everything together to get butter between most of the slices.
- Stack the sweet potato slices in the prepared muffin tin to the top or slightly higher.
- Bake, uncovered until golden brown on top and very tender, 30 to 40 minutes (*this will vary depending on the thickness of the sweet potato slices*).
- Remove the muffin pan from the oven.
- Use a spoon to gently nudge any of the sweet potato stacks that may have tipped over.
- Allow stacks to cool in the pan for 5 minutes before removing.
- Garnish with crumbled Thyme leaves and serve warm.

**Note: Recipe inspired by Inquiring Chef.com*