

# Sweet Potato Parmigiana

## For the chunky Marinara sauce:

- 2 tbsp (30 ml) olive oil
- 2 cloves garlic, minced
- One 28 oz (796 ml) can San Marzano whole tomatoes, roughly chopped
- ½ tsp (2 ml) Kosher salt
- 12 tsp (2 ml) freshly cracked black pepper

## For roasting the sweet potato:

- 2 large organic Garnet yams or Sweet Potatoes, cut lengthwise into ½" (1 cm) slices
- 2 tbsp (30 ml) olive oil
- 3 cloves garlic peeled and smashed
- ½ tsp (2 ml) dried oregano
- ½ tsp (2 ml) Kosher salt
- ½ tsp (2 ml) freshly cracked black pepper.

## For finishing and serving the sweet potato:

- 1 cup (250 ml) Parmigiano Reggiano cheese
- ½ cup (125 ml) panko breadcrumbs
- 1 ½ cups (375 ml) chunky marinara sauce
- Olive or Canola oil in a spray can
- ½ tsp (2 ml) red chili flakes
- ¼ cup (60 ml) fresh basil, thinly sliced

Gaggenau Appliances: EB/BO/BX/BOP Ovens

Heating Mode(s): Convection / Top Heat

Temperature(s): 400°F / 375°F

Required Accessories: Baking Tray + medium saucepan + large bowl + small bowl

Preparation Time: 20 minutes

Cooking Time: 20 minutes

## To prepare the chunky Marinara sauce:

In a medium saucepan, heat olive oil over medium heat. Add garlic and cook for 1 to 2 minutes. Add chopped tomatoes and their juices and bring mixture to a boil. Reduce heat to medium and simmer vigorously for 10 - 12 minutes or until thickened. Set aside to cool then season with salt and pepper.

## To season and roast the sweet potato:

Using the left control knob, set the oven to **Convection** mode. Using the right control knob, set the oven to preheat at 400°F. In a large bowl, toss together the sweet potato slices, olive oil, garlic and seasoning. Arrange the sweet potato slices on the Baking Tray and place in the oven angled edge facing forward, on the middle oven rack. Set the cooking timer and roast for 20 minutes until fork tender. Remove the tray from the oven and using the left control knob, change the oven mode to **Top Heat** mode. Using the right control knob, reduce the oven temperature to 375°F.

## To finish and serve the sweet potato:

Combine the breadcrumbs and half of the Parmigiano in a small bowl. Spoon a dollop of the chunky Marinara sauce on each sweet potato slice and sprinkle with a pinch of dried chili if using. Top each slice with the breadcrumb mixture and spray each one with a spritz of spray oil, (this helps crisp the breadcrumb topping). Slide the Baking Tray back into the oven onto the third rack position from the bottom, angled edge facing forward. Set the cooking timer to bake for 10 minutes. Remove the tray from the oven and transfer the sweet potato slices to a platter. Sprinkle with the remaining Parmigiano and the sliced basil before serving.

**Tip:** Try this recipe with slices of Yukon gold potatoes or butternut squash for a delicious alternative.