



FINCH + FENNEL

## *Hasselback Sweet Potatoes with Ham Glaze*

### INGREDIENTS:

- 3 Sweet Potatoes or Yams
- 8 oz Prosciutto
- 2 Tbsp Butter
- Salt & Pepper, to taste
- 4 sprigs Sage
- ¼ c F+F Sugar + Spice Ham Glaze
- ¼ c Chicken or Veggie Stock

### DIRECTIONS:

1. Preheat your oven to 375°F.
2. Thinly slice the 3 potatoes with ⅛ inch slices across the entire top, leaving about ¼ inch on the bottom so that the slices do not go all the way through (hasselback style).
3. Line a sheet tray with parchment paper & place potatoes on the tray to roast.
4. Melt the butter & drizzle it over the potatoes. Add salt & pepper, to taste.
5. Pick off the sage leaves, chop them & place them inside the cut sweet potatoes.
6. Place in the oven to roast for about 30-40 minutes.
7. While the potatoes cook, crisp up the prosciutto on the stove top on medium heat until crispy & fully cooked. Set aside & wait for assemble.
8. Make the glaze by placing the F+F Sugar + Spice Ham Glaze into a sauce pan with the chicken stock. Whisk together & heat until it reaches a soft boil.
9. Remove the sweet potatoes from the oven & pour the glaze on top. Crumble the crispy prosciutto on top & serve.



*Enjoy!*

