

## Ali Rouse Royster's Sweet Potatoes with Bacon & Blue Cheese

### WHAT YOU WILL NEED

- 3-5 large sweet potatoes cleaned, peeled and chopped into ¼-inch rounds
- ½ teaspoon Rouses black pepper
- ½ teaspoon garlic salt
- 2 tablespoons Rouses Olive Oil
- ½ teaspoon smoked paprika
- 8 ounces cooked and crumbled bacon
- ¼ teaspoon dried thyme
- 8 ounces Blue Cheese
- crumbled Chives for garnish

### HOW TO PREPARE

- Preheat oven to 425 degrees. Cover large baking sheets with foil.
- In a large bowl toss sweet potatoes with olive oil and seasonings.
- Bake on upper rack of oven for 25-30 minutes until sweet potatoes are golden brown and softened. Take potatoes out of oven, transfer to large casserole dish, and top with blue cheese and bacon. Broil on lower rack of oven until cheese bubbles.

