

Sweet Potato Scallop

pareve | passover | gluten-free | do not freeze | yields 8 servings

This simple, unassuming scallop is both sweet and savory. Using sweet potatoes instead of white makes it a healthier option. As a final bonus, the elegant upright presentation gives the dish some textural interest that's worthy of any holiday feast.

1/4 cup olive oil

1/4 cup honey

1 tsp ground cinnamon

2 tsp chopped rosemary

6 medium sweet potatoes, thinly sliced (do not peel)

kosher salt

freshly ground black pepper



1. Preheat oven to 400°F. Coat a large oven-to-table baking dish with nonstick cooking spray.
2. In a large bowl, combine oil, honey, cinnamon, and rosemary. Add sweet potatoes; sprinkle lightly with salt and pepper. Stir to coat on all sides.
3. Arrange sweet potato slices in prepared baking dish by standing them upright in tight rows. You should have parallel lines of sweet potato slices (skin showing) along the length of the dish. Drizzle with any remaining oil mixture.
4. Bake, covered, for 45 minutes.
5. Bake, uncovered, an additional 20-30 minutes, until golden and glazed.

Norene's Notes

Variation: Sprinkle sweet potato slices generously with salt and pepper. Add 3 Tbsp olive oil, 2 Tbsp honey, and ¼ cup chopped fresh basil or dill. Stir well. Arrange sweet potato slices in baking dish as directed in step 3. Bake, covered, for 45 minutes. Uncover; bake 20-30 minutes longer.

Quick Tip: The sweet potatoes can be sliced with a food processor, using medium pressure.

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