

Ultimate sweet potato bake



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Ingredients

- 2 tablespoons of olive or macadamia oil
- 3 lean rashers bacon, roughly chopped
- 600g sweet potato, very thinly sliced
- 240g ricotta
- 250ml coconut milk
- 1teaspoon ground nutmeg

1- Preheat the oven to 200°C and lightly grease an ovenproof dish.

2- Heat the oil in a large frying pan and add the bacon. Cook, stirring occasionally, until browned. Remove the pan and set aside.

3- In batches, add the sweet potato slices to the frying pan and cook for 2 minutes each side or until lightly golden.

4- Transfer the bacon and the sweet potato to the ovenproof dish.

5- Place the ricotta, coconut milk and nutmeg in a bowl and whisk until smooth. Season with salt.

6- Pour over the sweet potato and bacon mixture.

7- Transfer to the oven and bake for 20-25 minutes, until golden on the top. Serve immediately.