**Sweet potato casserole**

**with pine nuts**

**Ingredients for 4 servings:**

1/2 kg sweet potatoes from North Carolina

½ bunch thyme

4 tbsp. olive oil

Salt

Pepper

200 g sheep’s cheese

60 g pine nuts

Juice of 1 lime

Aluminum foil

1. Peel sweet potatoes, halve lengthwise and cut into thick slices. Wash the thyme, shake dry and pluck the leaves from the stalks. Season olive oil with salt and pepper. Add thyme and mix everything.

2. Mix sweet potatoes with the spiced oil. Place in an ovenproof dish, cover with foil and bake in a preheated oven at 200 °C (gas: stage 3; fan oven: 175 °C) for 20 minutes.

3**.** Remove the ovenproof dish from the oven and remove the foil. Crumble the sheep's cheese evenly over the potatoes. Sprinkle with pine nuts and bake at the same temperature for another 10-15 minutes. Sprinkle with lime juice and serve immediately.

**Preparation time:** approx. 45 minutes

**Nutrition value per serving:**

Energy: 637 kcal / 2670 kJ

Protein: 17.1 g

Fat: 29.3 g

Carbohydrate: 73.9 g