

# Potato and Sweet Potato Duets

Recipe By *Elky Friedman*



**Cooking and Prep:**  1  
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**Serves:**  8

**No Allergens**

**Preference:** Parve

There's nothing like an easy, quick potato side dish that is beautiful on the plate.

**Difficulty:** Easy

**Occasion:** Passover, Sukkot

**Diet:** Vegan, Paleo, Gluten

Free, Vegetarian, Pescetarian,

Low Fat

**Source:** Whisk by Ami

Magazine

## Ingredients (10)

### White Potatoes

- 5 Yukon Gold potatoes, peeled and sliced into 1.5- to 2-inch rounds
- 2 tablespoons **Bartenura Olive Oil**
- 1 and 1/2 teaspoons salt

1 teaspoon onion powder

1 tablespoon oregano

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## Sweet Potatoes

5 sweet potatoes, peeled and sliced into 1.5- to 2-inch rounds

2 tablespoons **Bartenura Olive Oil**

1 and 1/2 teaspoons salt

1 teaspoon garlic powder

1 tablespoon oregano

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## Start Cooking

### Prepare the Potato Duets

1. Preheat oven to 375 degrees Fahrenheit.
2. In a baking pan, combine Yukon Gold potato slices with two tablespoons olive oil, one and a half teaspoons salt, one teaspoon onion powder, and one tablespoon oregano. Toss to coat.
3. In another baking pan, combine sweet potatoes with two tablespoons oil, one and a half teaspoons salt, one teaspoon garlic powder, and one tablespoon oregano. Toss to coat.
4. Cover and bake both pans of potatoes for 40 minutes. Uncover and bake an additional 20 minutes.
5. To plate, use a spatula to stack three pieces, rotating between the two types of potatoes, as seen in photo.

### Variation:

Prepare this appetizer when you have leftover mashed potatoes, and skip steps four and five.