

Yam, Goat Cheese and Caramelized Onion Stacks

Courtesy of Thrifty Foods

Serve this elegant side dish alongside slices of roast turkey.

Preparation Time: 25 minutes

Cooking Time: 55-65 minutes

Makes: 6 servings

2 medium, preferably long, yams

1 large onion, thinly sliced

1 garlic clove, finely chopped

3 Tbsp butter

Salt and pepper to taste

125 grams goat cheese

Preheat the oven 300 degrees. Prick yams several times with a fork. Place on a baking sheet and bake until just tender, about 45-60 minutes depending on size.

Meanwhile, melt 2 Tbsp of the butter in a small pot over medium-low heat. Add the onion and garlic and cook, stirring, about 7-10 minutes, until golden and sticky, then remove from heat and set aside.

When cooked, cool the yams until safe enough to handle and then carefully remove the skin with a small knife. Slice each yam into 9 even rounds.

Season each round with salt and pepper. Spread the goat cheese on one side of 12 of the yam rounds. Place 6 of the goat cheese topped yams in a parchment-lined baking dish. Top with half the onion/garlic mixture. Set the remaining goat cheese topped yams on the onions, gently pressing it down. Top with remaining onions and then set on the 6 remaining yam slices. Drizzle with remaining butter. (Can be made to this point several hours in advance and kept stored in the fridge until needed.) Bake in 300 degree oven for 15 minutes, or until yams, cheese and onions heat through.