



## **POTATO & SWEET POTATO TORTE**

**Intermediate Lifestyle**

### **INGREDIENTS**

- 1 TBS extra-virgin olive oil
- 2 large leeks, trimmed, washed, and thinly sliced
- 1 TBS chopped fresh thyme or 1 teaspoon dried thyme leaves
- 1/2 TSP salt, or to taste
- Freshly ground pepper to taste
- 1 pound sweet potatoes (about 2 small), peeled and cut into 1/8-inch-thick slices
- 1 pound all-purpose potatoes, preferably Yukon Gold (2-4 medium), peeled and cut into 1/8-inch-thick slices

### **INSTRUCTIONS**

- Position oven rack at the lowest level; preheat to 450°F.
- Coat a 9 1/2-inch, deep-dish pie pan with cooking spray. Line bottom with parchment paper or foil; lightly coat with cooking spray.
- Heat oil in large nonstick skillet over medium-high heat. Add leeks and thyme. Cook, stirring often, until tender, about 5 minutes. (If necessary, add 1 to 2 TBS water to prevent scorching.)
- Season with 1/8 TSP salt and pepper.
- Arrange half the sweet potato slices, slightly overlapping, in prepared pie pan; season with a little of the remaining salt and pepper.
- Spread one-third of the leeks over the top.
- Arrange half the potato slices over leeks; season with salt and pepper. Top with another third of leeks.
- Layer remaining sweet potatoes, leeks and potatoes in same manner. Cover pan tightly with foil.
- Bake torte until vegetables are tender, about 45 minutes.
- Run a knife around edge of torte to loosen it. Invert onto a serving plate. Remove paper or foil and serve.

**SERVING INFO:** (Yields 6 servings) - 1/6 slice = 1 G

See photo of recipe at [Instagram](#) and [Facebook](#).