

Sweet Potatoes with Blue Cheese and Pecans



Ingredients

- 3 pounds sweet potatoes (about 6)
- 3/4 cup (1 1/2 8-ounce packages) cream cheese, room temperature
- 1/4 cup (1/2 stick) unsalted butter, cut into 1" cubes, room temperature
- Kosher salt, freshly ground pepper
- 1/4 cup mild blue cheese
- 1/4 cup store-bought candied pecans

Info

- **Prep:** 1 hour
- **Cook:** 15 min
- **Serves:** 6-8
- [Source](#)

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Directions

1. Preheat oven to 350°. Roast sweet potatoes on a rimmed baking sheet until tender, about 1 hour. Let cool slightly.
2. Remove skins and transfer sweet potatoes to a large heavy saucepan over low heat. Add cream cheese and butter. Mash until well blended and creamy. Season with salt and pepper. Stir over low heat until hot.
3. Spoon into a warm serving dish and garnish with cheese and pecans.

[sweet potato](#), [cream cheese](#), [blue cheese](#), [pecans](#)

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