

Slow Cooker Sweet Potatoes and Sausage

- Prep Time 25 min
- Total Time 2 hr 55 min
- Servings 8

- 12 oz bulk pork sausage, thawed if frozen
- 2 large leeks, sliced (about 2 cups)
- 1 teaspoon dried thyme leaves
- 3 lb dark orange sweet potatoes, peeled, cut into 1/4-inch slices (8 cups)
- 1 cup freshly shredded Parmesan cheese
- 1/4 cup apple juice or chicken broth



1. Spray 4- to 4 1/2-quart slow cooker with cooking spray. In 10-inch skillet, cook sausage over medium-high heat until no longer pink; drain. Stir in leeks and thyme.
2. In slow cooker, layer half the sweet potatoes, sausage mixture and cheese. Repeat with remaining sweet potatoes and sausage mixture. Pour apple juice over top; sprinkle with remaining cheese.
3. Cover; cook on High heat setting 2 1/2 to 3 hours or until sweet potatoes are tender.