Melting Sweet Potatoes with Mini Marshmallows



Ingredients

- 2 pounds sweet potatoes
- 2 tablespoons melted butter
- 1 tablespoon extra-virgin olive oil
- ¾ teaspoon salt
- ½ teaspoon ground pepper
- ¾ cup low-sodium vegetable *or* chicken broth
- 1 tablespoon brown sugar
- 1 teaspoon vanilla extract
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ⅓ cup mini marshmallows

Directions

1. Position rack in upper third of oven; preheat to 450°F.

2. Toss sweet potatoes, butter, oil, salt and pepper in a large bowl. Arrange in a single layer in a 9-by-13-inch metal baking pan. (Don't use a glass dish, which might shatter.) Roast, flipping once, until browned, about 25 minutes.

3. Whisk broth, brown sugar, vanilla, cinnamon and nutmeg together in a measuring cup. Carefully add the mixture to the pan. Continue roasting for another 10 minutes. Top each slice with marshmallows; roast until the potatoes are very tender and the marshmallows are just melted, 3 to 5 minutes more.

Source: eatingwell.com