

HONEY ROASTED SWEET POTATOES

INGREDIENTS:

- 2 POUNDS SWEET POTATOES PEELED AND CHOPPED
- 1 TABLESPOON OLIVE OIL EXTRA VIRGIN
- 2 TABLESPOONS BUTTER MELTED
- 1 LEMON JUICE + ZEST
- ¼ CUP HONEY

INSTRUCTIONS:

PREP

- PREHEAT OVEN TO 425° FAHRENHEIT. LINE A BAKING SHEET WITH ALUMINUM FOIL. SET ASIDE.
- PEEL AND CUT SWEET POTATOES INTO BITE-SIZED PIECES. ADD TO A LARGE BOWL AND SEASON WITH SALT.

MAKING THE HONEY-LEMON BUTTER

- ADD BUTTER AND OLIVE OIL TO A SMALL SAUCEPAN. SIMMER OVER MEDIUM HEAT UNTIL THE BUTTER HAS MELTED. ADD LEMON JUICE, LEMON ZEST, AND HONEY. SIMMER FOR ONE MINUTE ON LOW HEAT.
- POUR THE HONEY-LEMON BUTTER OVER THE SWEET POTATOES. TOSS WELL TO MAKE SURE THE SWEET POTATOES ARE EVENLY COATED.

ROASTING

- TRANSFER SWEET POTATOES ONTO THE BAKING SHEET AND ROAST FOR 25 MINUTES. CHECK FOR DONENESS AND ADD ADDITIONAL TIME IF NEEDED.