



Honey Citrus Glazed Sweet Potatoes

Roast the taters and then add some bright orange-lemon flavor

Roast Potatoes:

1-pound sweet potatoes, peeled, cut into 1" chunks

1 Tablespoon liquid coconut oil

1/2 teaspoon sea salt

1/8 teaspoon ground chipotle red pepper

Citrus Glaze:

2 Tablespoons honey

1 Tablespoon fresh lemon juice

1 Tablespoon fresh orange juice

1/8 teaspoon cinnamon

Garnish: minced fresh cilantro as desired

Before Starting: Preheat oven to 400°F; line a shallow baking pan with foil; set aside.

Roast Sweet Potatoes: Toss sweet potatoes with oil, salt, and red pepper to coat. Transfer to the baking pan; roast until fork tender about 25 minutes, turning the potatoes over after 15 minutes for even browning.

Glaze Sweet Potatoes: Meanwhile, whisk honey, lemon juice, orange juice, and cinnamon together in a large bowl. When the potatoes are tender, toss the potatoes with the glaze; place well coated potatoes back into the oven; roast for 5 minutes more.

To Serve: Remove from oven, fold the foil to seal in the potatoes; set aside for 5 to 10 minutes. Remove potatoes from foil to a serving bowl. Garnish with minced cilantro before serving. Serves: 2 to 4

About the Recipe: Your family and friends will love the bright flavor of this side dish. It can be served along with almost any main dish or meat entrée. It's easy to prepare and can be used in many ways. Try adding them to your favorite chili or making them part of a main dish salad. Sweet potatoes are real sweeties for a menu.