



# #MakeItGAP

## RECIPES

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## ROASTED SWEET POTATOES WITH HONEY AND CINNAMON

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From Frances Valentine  
GAP Farm Animal Welfare Program Manager

**YIELD:** 4 Servings

**INGREDIENTS:**

4 sweet potatoes, peeled and cut into 1-inch cubes  
1/4 cup extra-virgin olive oil, plus more for drizzling potatoes after cooked  
1/4 cup honey  
2 tsp ground cinnamon  
Salt and freshly ground black pepper  
Fresh rosemary for garnish, optional

**PREPARATION:**

Preheat oven to 375°F. Lay the sweet potatoes out in a single layer on a roasting tray. Drizzle the oil, honey, cinnamon, salt and pepper over the potatoes. Roast for 25-30 minutes in oven or until tender.

Take sweet potatoes out of the oven and transfer them to a serving platter. Drizzle with more extra-virgin olive oil and garnish with rosemary, if desired.

*Recipe adapted from foodnetwork.com, recipe by Tyler Florence*