ROASTED SWEET POTATOES WITH HONEY AND CINNAMON

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