



Cinnamon Pear Balsamic Roasted Sweet Potatoes

Ingredients:

4 medium sweet potatoes, peeled and each cut lengthwise into 8 wedges

1/3 Cup Cinnamon Pear Balsamic Vinegar

2 Tablespoons Organic Butter Extra Virgin Olive oil

¾ Teaspoon Sea Salt

Cooking Instructions:

Preheat oven to 400°. Cut a piece of parchment paper to fit the bottom of a half-sheet jelly roll pan.

Whisk together the Cinnamon Pear Balsamic and Butter EVOO. In a large bowl, liberally coat the sweet potato wedges with the emulsified balsamic-olive oil mixture. Arrange the potato wedges on the parchment paper lined pan in a single layer, without over-crowding. Sprinkle with sea salt and roast for 45 minutes until tender and the balsamic vinegar has caramelized.

Cooking Time: 45 minutes

Servings: 4-6

Recipe Courtesy of The Olive Tree Enjoy!