



Cinnamon Pear Balsamic Sweet Potato

INGREDIENTS:

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

1/3 cup Cinnamon-Pear Balsamic

2 tablespoons Butter Extra Virgin Olive Oil

3/4 teaspoon kosher salt or sea salt

PREPARATION:

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

Thoroughly shake or whisk together the Cinnamon-Pear Balsamic and Butter Olive Oil. In a large bowl toss to 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 glaze has caramelized.