

Shopping List

Purple sweet potatoes

Butter

Honey

lemon



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Roasted Sweet Potatoes with Honey Glaze



Roasted Sweet Potatoes with Honey Glaze

INGREDIENTS

2 1/4 pounds purple sweet potatoes (or any sweet potato), peeled and cut into 1 1/2-inch pieces (about 7 cups)

6 T butter or margarine (3/4 stick)

3 T honey

1 t fresh lemon juice

Salt and pepper

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Arrange sweet potatoes in 13x9 glass baking dish.
3. Stir butter, honey, and lemon juice in a small saucepan over medium heat until butter melts.
4. Pour butter mixture over sweet potatoes and toss to coat.
5. Sprinkle generously with salt and pepper.
6. Bake sweet potatoes until tender when pierced with a skewer, stirring and turning occasionally, about 50 minutes.



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Makes 6 servings