

Roasted Sweet Potatoes

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 teaspoons ground cinnamon

Salt and freshly ground black pepper

Directions

Preheat oven to 375 degrees F.

Lay the sweet potatoes out in a single layer on a tray. Drizzle the oil, honey, cinnamon, salt and pepper over the potatoes. Roast them for 25-30 minutes in oven, or until tender. I kind of like to leave them in longer, so just check on them and poke them with a fork!

When you take them out and transfer them to a serving platter, drizzle more olive oil on top of them.

And that's it! So very simple! Once you get the hang of cooking these, it's a lot easier to make your own version of

it, or add it into another dish. Sometimes I don't even dice them, I just cut them into sections, but those take longer to cook, because they are thicker portions. If you wrap them in aluminium foil and bake for about 45 minutes, they are also so delicious! Sweet potatoes are the bomb, I think that is my conclusion.

source:usrecipe.com