

# Orange-Honey Glazed Oven-Roasted Sweet Potatoes

2 1/2 lbs. garnet sweet potatoes, washed, peeled and cut into 1 1/2" cubes

2 T. extra virgin olive oil

Sea salt and freshly ground pepper to taste

1/4 c. honey

Zest of 2 oranges

1 T. melted butter

Preheat oven to 375°F. Make sure potatoes are dry. Toss with olive oil and season generously with salt and pepper. Spread onto a parchment-lined baking sheet pan; don't overcrowd the pan. Bake for 40 minutes until slightly brown, and remove from oven. You may turn potatoes over halfway through baking, to attain even browning. Combine honey, orange zest and melted butter. Pour over potatoes and stir them around to coat well. Return potatoes to the oven and bake an additional 5-7 minutes to get potatoes nice and brown. Serve hot.