

Abby J's

HOT HONEY SWEET POTATOES

SERVES: 6



INGREDIENTS:

3 large sweet potatoes, peeled and cut into 1-inch thick rounds
3 tbsp butter, melted
1 tbsp olive oil
1 tsp kosher salt

½ tsp black pepper

½ tsp garlic powder

½ cup hot honey

fresh thyme or parsley for garnish (optional)

DIRECTIONS:

1. Preheat the oven to 425°F.
2. Arrange the sweet potato rounds in a baking dish or cast-iron skillet.
3. Drizzle with the melted butter and olive oil. Season with the salt, pepper, and garlic powder.
4. Roast for 25 minutes, then carefully flip each round.
5. Continue roasting for another 20 to 25 minutes, until tender and caramelized.
6. Drizzle the hot honey evenly over the sweet potatoes and return to the oven for 5 minutes to let the glaze bubble and thicken.
7. Spoon the glaze over the potatoes before serving and garnish with fresh thyme or parsley if desired.

CHEF'S NOTES:

1. Want to take it over the top? Sprinkle with crumbled bacon and a little goat cheese just before serving. The sweet, spicy, smoky, and creamy combination is absolutely irresistible.