

Recipe of the Month

Cinnamon Roasted Sweet Potatoes & Apples

INGREDIENTS:

- 2 medium sweet potatoes (4 cups, cut into 1/2" cubes)
- 2 medium apples (about 2 cups, cut into 1/2" cubes)
- 3 Tablespoons salted butter (melted & divided)
- 1 teaspoon fine sea salt
- 2 Tablespoons pure maple syrup
- 1 teaspoon ground cinnamon

Instructions:

1. Preheat oven to 425 degrees F.
2. Grease a large baking pan; set aside.
3. In a large bowl, stir 2 Tablespoons of melted butter with sweet potatoes until the potatoes are evenly coated.
4. Spread them out on the baking pan and sprinkle evenly with sea salt.
5. Bake in the preheated oven for 20 minutes, stirring halfway through, until the sweet potatoes are just barely starting to brown.
6. While the sweet potatoes are baking, stir the remaining 1 Tablespoon of butter into the apples. Add maple syrup and cinnamon and stir to combine.
7. After 20 minutes, or when the sweet potatoes have begun to brown, remove them from the oven and add the apple mixture and stir to combine.
8. Return to the oven and bake for 15 to 20 more minutes, stirring halfway through.
9. Once the sweet potatoes and apples are browned and the maple syrup has caramelized, remove them from the oven and serve immediately!

