

Roasted Sweet Potatoes with Honey and Cinnamon

Ingredients

4 sweet potatoes, peeled and cut into 1-inch cubes
¼ cup extra-virgin olive oil, plus more for drizzling potatoes after cooked
¼ 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 roasting tray. Drizzle the oil, honey, cinnamon, salt and pepper over the potatoes. Roast for 25 to 30 minutes in oven or until tender.

Take sweet potatoes out of the oven and transfer them to a serving platter. Drizzle with more extra-virgin olive oil.

