

# Sweet and Sticky Silan Roasted Potatoes

Recipe By Renee Muller



Cooking and Prep:  1 h

Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Vegetarian, Vegan,  
Pescetarian, Gluten Free

Source: Whisk by Ami  
Magazine

## Ingredients (9)

### Main ingredients

- 4–5 Japanese yams, aka white sweet potatoes (or any potato), peeled and sliced length-wise into wedge or strips
- 1/2 cup [Galilee's Silan Date Syrup](#)
- 3 tablespoons spicy brown mustard
- 1 tablespoon [Haddar Teriyaki Sauce](#) (or use gluten-free teriyaki, if needed)

- 4 garlic cloves, minced or 4 cubes **Gefen Frozen Garlic**
  - 2 tablespoons onion flakes
  - 2 tablespoons olive oil
  - 1/2 teaspoon salt
  - dash black pepper
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## Start Cooking

### Prepare the Potatoes

1. Preheat the oven to 375 degrees Fahrenheit.
2. Place potatoes in an oven-to-table baking dish (or a 9x13-inch disposable pan). In a small bowl, combine silan, mustard, teriyaki sauce, garlic, onion flakes, olive oil, and spices. Pour over potatoes and toss.
3. Cover tightly with heavy-duty foil and bake for 40 minutes.
4. Uncover the pan and baste the potatoes. Continue baking, uncovered, until potatoes are golden and corners become a bit gooey. Continue basting as needed, every five minutes or so.