

Best-Dressed Roasted Sweet Potatoes

Recipe By *Rivky Kleiman*



Cooking and Prep:  55
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegan, Gluten Free, Low

Fat, Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

The title really says it all! This fabulous light dressing turns the ordinary into extraordinary.

Ingredients (8)

Main ingredients

- 5-6 sweet potatoes, peeled and cut into spears or rounds
- 1/3 cup orange juice
- 3 tablespoons **Bartenura Olive Oil**
- 1 tablespoon **Tuscanini Balsamic Vinegar**

- 1 tablespoon maple syrup
 - 1/4 teaspoon cinnamon
 - 1/4 teaspoon ground ginger or 1 cube **Gefen Frozen Ginger**
 - 1/8 teaspoon salt
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Start Cooking

To Prepare Potatoes

1. Preheat oven to 400 degrees Fahrenheit (200 degrees Celsius). Prepare a baking sheet and line with parchment paper.
2. Lay sweet potato slices or spears neatly on the baking sheet.
3. Combine dressing ingredients in a bowl, whisking well. Pour over sliced sweet potatoes.
4. Place in oven and roast for 50 minutes, turning the vegetables once halfway through.

Variation:

This recipe works well with butternut squash, too.

Credits

Photography: Hudi Greenberger

Food Styling: Renee Muller