



Orange-Glazed Sweet Potatoes

Recipe By JULIA BROCAILLE

SERVES: 6-8

INGREDIENTS:

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| <input type="checkbox"/> 5 cups sweet potatoes, <i>peeled and thinly sliced (about 2 lbs)</i> | <input type="checkbox"/> ½ tsp. sea salt |
| <input type="checkbox"/> ½ cup orange juice | <input type="checkbox"/> 1 tbsp. Dijon mustard |
| <input type="checkbox"/> ⅓ cup honey | <input type="checkbox"/> 2 tbsp. fresh ginger, <i>grated</i> |
| <input type="checkbox"/> 6 tbsp. unsalted butter, <i>melted</i> | <input type="checkbox"/> 1 tbsp. fresh thyme |
| <input type="checkbox"/> 2 oranges, <i>zested</i> | <input type="checkbox"/> ½ cup pecans, <i>chopped</i> |
| | <input type="checkbox"/> ½ tsp. ground cinnamon |
| | <input type="checkbox"/> 3 tbsp. brown sugar |

DIRECTIONS:

- ☐ 1. Preheat oven to 350°F.
- ☐ 2. Line sweet potato slices in baking dish into neat rows.
- ☐ 3. In a separate bowl, combine orange juice, melted butter, honey, Dijon mustard, salt, ginger, thyme, and orange zest. Stir thoroughly and evenly pour over sweet potatoes.
- ☐ 4. Cover with foil and bake for 30 minutes.
- ☐ 5. While potatoes are baking, create topping mixture by combining brown sugar, cinnamon, and pecans in a small bowl.
- ☐ 6. After 30 minutes, remove foil and sprinkle topping mixture over top. Set oven to 375°F and bake uncovered for another 30 minutes. Broil for 1-2 minutes until sweet potatoes are golden brown.

Sprinkle extra fresh thyme and orange zest for an extra flavor punch!

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