

Our State eats

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Roasted Sweet Potatoes *with* Rosemary Honey Vinaigrette

Yields: 6 servings.

- 5 cups** sweet potatoes, peeled and cubed
- 2 tablespoons** extra-virgin olive oil, divided
- ¼ cup** honey
- 3 tablespoons** white-wine vinegar
- 3 tablespoons** fresh rosemary, chopped (do not use dried)
- 2 garlic** cloves, minced
- ½ teaspoon** salt
- ½ teaspoon** freshly ground pepper

Combine the potatoes and 1 tablespoon olive oil in a bowl, and toss well to coat. Spread in a single layer over a foil-lined 10-inch x 15-inch baking pan coated with nonstick cooking spray. Bake at 450° for 35 minutes or until light brown; do not stir. Whisk honey, vinegar, 1 tablespoon olive oil, rosemary, garlic, salt, and pepper in a bowl. Add the potatoes, and toss well to coat. Serve hot or at room temperature.



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