



## **Cinnamon Pear Balsamic Roasted Sweet Potatoes**

### **Ingredients:**

4 medium sweet potatoes, peeled and each cut lengthwise into 8 wedges

1/3 cup Cinnamon Pear Balsamic

2 T Extra Virgin Olive Oil

3/4 tsp. kosher salt

### **Directions:**

Heat oven to 400 degrees. Cut a piece of parchment paper to fit the bottom of a half sheet jelly roll pan.

Thoroughly whisk together the Cinnamon Pear Balsamic and Extra Virgin Olive Oil. In a large bowl, toss sweet potatoes with the emulsified balsamic-olive oil mixture. Arrange on the parchment lined pan in a single layer. Sprinkle with the kosher salt and roast for 45 minutes until tender and glaze has caramelized.

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