

Melting Sweet Potatoes with Maple Crisp (sides)

Prep: 20 mins. Cook: 50 mins. Serves: 8

Ingredients

- 3 lbs. sweet potatoes
- 8 T. butter, melted and divided
- 2 T. olive oil
- 1 c. water, warmed
- $\frac{3}{4}$ c. pecans, finely chopped
- $\frac{1}{2}$ c. brown sugar, plus 1 T.
- 1 tsp. cinnamon
- 2 T. maple syrup

Instructions

Step 1: Make the Sweet Potatoes

1. Preheat oven to 425 degrees.
2. Peel sweet potatoes. Then trim off $\frac{1}{2}$ inch from each end and cut them into 1-inch slices. Place in a large bowl.
3. In a small bowl, whisk 4 T. melted butter, and olive oil.
4. Drizzle the mixture over the sweet potatoes and toss until well coated.
5. Arrange the slices in a single layer, in a 9x13 inch baking dish.
6. Bake for 15 minutes, flip the slices and continue baking for another 15 minutes.
7. Pour warmed vegetable broth over the potatoes and return to the oven for 10 more minutes.

Step 2: Make the Crumble Mixture:

8. In a medium bowl, mix 2 tablespoons melted butter, pecans, $\frac{1}{2}$ cup brown sugar and $\frac{1}{2}$ tsp. cinnamon until combined.

Step 3: Make the Maple Cinnamon Sauce:

9. In a small bowl, whisk together the remaining 1 tablespoon melted butter, 1 tablespoon brown, $\frac{1}{2}$ tsp. cinnamon and maple syrup until smooth.
10. Poke a few holes in each potato with a fork, drizzle with the maple cinnamon mixture, then top each potato slice with 2 tsp. of the pecan crumble
11. Return sweet potatoes to the oven for 8-10 minutes or until pecans are toasted and crumble is caramelized.

