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## *Roasted Sweet Potatoes With Balsamic Drizzle*

**Prep Time:** 10 mins

**Cook Time:** 30 mins

**Total Time:** 40 mins

### **Ingredients**

- ❖ 1 1/2 pounds potato(es), sweet, (about 3 medium)
- ❖ 1 tablespoon oil, olive, extra virgin
- ❖ 1/4 tablespoon salt, or to taste
- ❖ pepper, black ground, to taste
- ❖ 1 cup(s) vinegar, balsamic
- ❖ 2 tablespoon honey
- ❖ 1 teaspoon butter



### **Preparation**

1. Preheat oven to 425 degrees F. Line a rimmed baking sheet with foil.
2. Peel sweet potatoes and cut into 1/2-inch-thick wedges. Place on the prepared baking sheet, drizzle with oil and toss well. Spread the wedges in a single layer and bake until tender when pierced with a knife, 25 to 30 minutes. Remove from the oven; season with salt and pepper.
3. Meanwhile, combine vinegar and honey in a small saucepan. Bring to a boil over medium-high heat and cook until syrupy and reduced to 1/3 cup, 12 to 15 minutes. (Watch the syrup carefully during the last few minutes of reducing to prevent burning.) Swirl in butter and remove from heat. Drizzle the warm sauce over the roasted sweet potatoes.