



Cider Glazed Sweet Potatoes

Serves 6-8

Ingredients:

- 4 large sweet potatoes, peeled and cut into 1-inch chunks
- 4 TBS melted coconut oil, divided
- 1 cup apple cider
- 1/2 cup apple cider vinegar
- 1.5 tsp pumpkin pie spice
- 3 TBS brown sugar
- 1/2 cup dried cranberries
- 1/4 cup chopped chives

Preparation:

1. Preheat oven to 375 degrees.
2. Spread the sweet potatoes in a single layer on a baking sheet. Drizzle 2 TBS of the coconut oil on top and season with salt and pepper. Stir to combine.
3. Roast the sweet potatoes for 30 minutes or until cooked.
4. While the potatoes are roasting, pour the cider, vinegar, pie spice, sugar, cranberries and remaining 2 TBS coconut oil into a medium saucepan.
5. Bring to a boil and then reduce heat to medium high. Cook until the sauce has reduced by half.
6. Toss the sweet potatoes in the glaze, garnish with the chives before serving

Note: the potatoes and the glaze can be cooked 3 days ahead of time and kept separate until serving.