

Spicy Sweet Potatoes by Lynn's Recipes



A delicious side dish that is spicy and sweet. Super easy and requires ingredients that you probably already have on hand. Adapted from a recipe on Pinterest.

Ingredients:

- 2 large sweet potatoes, peeled and cut into 1" cubes
- 2 -1/2 Tablespoons olive oil
- 2-1/2 Tablespoons brown sugar
- 1 teaspoon chili powder
- 1/2 teaspoon salt
- 1/4 teaspoon cayenne pepper
- Honey

Put sweet potatoes that have been peeled and cubed in a bowl. Combine olive oil, brown sugar, chili powder, salt and cayenne pepper with the potatoes and stir well. Let sit on counter for 10 minutes, stirring after 5 minutes to make sure everything is well coated.

Spray a cookie sheet or line it with non-stick aluminum foil. Use a cookie sheet that has sides. Pour the potatoes and coating on the cookie sheet a drizzle with honey. Bake in a preheated 400° oven for 40-45 minutes or until tender, stirring about every 10 minutes.

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

Spicy Sweet Potatoes by Lynn's Recipes

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: January 2012
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)