

# SWEET POTATOES WITH HONEY DRIZZLE

## INGREDIENTS

- 1 teaspoon kosher salt
- 3 tablespoons honey, warmed
- 1/3 cup extra-virgin olive oil, plus more for serving
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/4 teaspoon crushed red pepper flakes
- 3 pounds sweet potatoes, peeled, cut into 1½-inch pieces
- Flat leaf parsley, chopped
- Green onions, chopped
- Flaky sea salt

## DIRECTIONS

1. Preheat oven to 375°F.
2. In a small bowl, combine the honey, olive oil, cinnamon, ginger, salt, and red pepper flakes.
3. Place the sweet potatoes on a rimmed sheet pan in a single layer. Evenly drizzle the honey mixture over the sweet potatoes. Roast, tossing occasionally, 35-40 minutes or until tender.
4. Drizzle with more olive oil to taste. To serve, sprinkle with the parsley, green onions, and flaky salt to taste.