

Rosemary Sweet Potatoes with Toasted Pine Nuts

Serves 4

Ingredients:

2 pounds sweet potatoes,
peeled and cut into 1 ½-inch pieces
2 tablespoons olive oil
2 tablespoons balsamic vinegar
2 tablespoons chopped fresh rosemary
salt and freshly ground pepper to taste
¼ cup toasted pine nuts

Equipment Needed:

A medium baking dish

Directions:

Preheat the oven to 375 degrees. Place the sweet potatoes in a medium baking dish. Add the olive oil, vinegar, and rosemary, and toss to coat. Sprinkle with salt and pepper. Bake for 45 minutes, stirring once or twice. Remove from the oven. Sprinkle with pine nuts just before serving. Serve warm or at room temperature.

If one has leftovers, they would be great in a bowl, on a salad, or incorporated into a sweet potato hash for breakfast.

Recipe source: *Herbal Cookery From the Kitchens and Gardens of the St. Louis Herb Society*, The St. Louis Herb Society, 2009, page 105.

