



Roasted Sweet Potatoes with Miso Tehini Glaze

Ingredients:

2 C. Diced and Peeled Sweet Potatoes
1-2 Tbs. Olive Oil
Kosher Salt
3 Tbs. White or Yellow Miso Paste
3 Tbs. Tehini
1 Tbs. Lemon Juice
3/4 C. Water

Directions:

Preheat the oven to 400 degrees.

Place diced sweet potatoes in a single layer on a sheet pan, and drizzle with olive oil and salt.

Roast for 25-30 minutes. Carefully turn halfway through the cooking time to ensure even browning.

While the sweet potatoes roast, combine remaining ingredients to a saucepan and turn heat to medium-low.

Whisk over low heat until smooth. Add a bit more water as needed.

Drizzle potatoes with sauce before serving.