

Recipe Name:	Roasted Sweet Potatoes
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Ingredients	Portion <small>(use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)</small>	Brand	Item #	Component <small>(Office will fill in)</small>
Sweet potatoes	2 pounds	Sysco		
Extra-virgin olive oil	2 tbsp.	Sysco		
Garlic powder	1 tsp.	Sysco		
Kosher salt	½ tsp.	Sysco		
Black pepper	1 tsp.	Sysco		
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Instructions

Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.

Include if applicable: **Cooking details**

- a. pan type and size
- b. whether you line the pan with parchment paper
- c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)
- d. whether you cover with parchment paper and foil
- e. oven temperatures, cooking times
- f. internal temperature checks

Include if applicable: **Packaging information** (i.e. in an 18 oz clear plastic cup; in a large clear plastic “Smart Lock” container; wrap with Fresh Express parchment paper; wrap with blue foil)

Last step should be: Serve immediately OR store in refrigerator/warmer until serving

2) Dice the sweet potatoes into ¾ sized cubes. In a large mixing bowl combine sweet potatoes, olive oil, garlic powder and kosher salt.

3) Line a baking sheet pan with parchment paper and place the sweet potatoes on top in an even layer. Bake for about 25 minutes until tender and browned.

Yield:20

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