



Aunt Nellie's[®]

NUTTY ORANGE-GLAZED BEETS AND SWEET POTATOES

SERVES: Makes 6 SERVINGS

PREP TIME: 20 MINUTES

COOK TIME: 13 TO 15 MINUTES

INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Whole Pickled Beets
- 2 cups chopped, peeled raw sweet potato (1/2-inch pieces)
- 1 cup orange juice, divided
- 1/2 cup chopped yellow bell pepper
- 4 green onions, sliced 1/2 inch thick (including greens)
- 1/8 teaspoon salt
- 1/4 cup pecans, toasted
- Black pepper to taste

INSTRUCTIONS

1. Drain beets; reserve 2 tablespoons beet liquid. Cut beets into halves; set aside.
2. Heat sweet potatoes and 3/4 cup orange juice in large nonstick skillet over medium-high heat. Bring to a boil; cover and reduce heat. Simmer 8 to 10 minutes or just until potatoes are tender. Stir in bell peppers. Remove from heat; stir in green onions. Place mixture in a shallow serving bowl; add beets.
3. In same skillet, combine reserved 2 tablespoons beet liquid, remaining 1/4 cup orange juice and salt. Bring to a boil over medium heat; boil about 3 to 5

minutes or until slightly thickened and syrupy. Spoon over beet mixture, tossing lightly. Sprinkle with pecans. Season with black pepper, if desired. Serve immediately.

FIND IT ONLINE:

<https://auntnellies.com/nutty-orange-glazed-beets-and-sweet-potatoes/>

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