



Aunt Nellie's[®]

OVEN ROASTED SWEET POTATOES AND BEETS

SERVES: Makes 4 SERVINGS

PREP TIME: 15 MINUTES | **COOK TIME:** 45 MINUTES

Recipe courtesy of bell' alimento

INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Whole Pickled Beets
- 2 large sweet potatoes (about 1 pound) peeled and cubed (1/2 to 3/4-inch)
- 2 to 3 tablespoons extra virgin olive oil
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1 red onion, sliced about 1/4-inch thick
- 2 fresh rosemary sprigs, plus extra for garnish

INSTRUCTIONS

1. Preheat oven to 400°F. Drain beets. Discard liquid or save for another use.
2. In large bowl toss together sweet potatoes, olive oil, salt, pepper and onion until coated.
3. Place a silicone mat onto baking sheet, or line with aluminum foil.
4. Pour contents of bowl onto baking sheet in a single layer. Remove rosemary from stems; sprinkle over vegetables. Bake 30 minutes until potatoes are almost tender. Add beets to baking sheet. Return to oven for additional 10 to 15

minutes or until potatoes are fork-tender and beginning to brown. Garnish with additional rosemary, if desired.

FIND IT ONLINE:

<https://auntnellies.com/oven-roasted-sweet-potatoes-and-beets/>

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