

Honey-roasted sweet potato

Cuisine: **Other**
Food category: **Vegetables**

















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Program steps

Preheating: 175 °C

1	 Hot air	 100 %	 Termination by time	 01:00 hh:mm	 175 °C	 100 %	
2	 Hot air	 100 %	 Termination by time	 00:20 hh:mm	 195 °C	 100 %	

Ingredients - number of portions - 4		
Name	Value	Unit
Sweet potato	1	kg
honey	120	g
chili pepper	1	pcs

Directions

Place the whole, unpeeled sweet potatoes on a baking sheet. Bake until tender throughout.

Once out of the oven, Let cool to room temperature.

Cut the sweet potatoes into large, irregular chunks.

Gently heat the honey with the chili to infuse the flavors.

Arrange the sweet potato pieces on a baking sheet lined with parchment paper. Drizzle generously with warm honey (and chili pepper if desired).

Season with salt and pepper before serving.