

## MAPLE DIJON ROASTED SWEET POTATOES

- 1 ½ lbs sweet potatoes, peeled
- ¼ cup **TSG Vermont Maple Dijon Grilling Sauce**
- 1 Tbsp extra virgin olive oil
- Salt and pepper
- 1 Tbsp chopped fresh parsley, optional

1. Heat oven to 400°F. Cut potatoes crosswise into 3/4" thick slices. Halve large slices, if desired. Toss potatoes with grilling sauce and oil to coat in medium bowl. Season with salt and pepper. Spread evenly on oiled baking sheet.
2. Roast in 400°F oven until tender and golden brown, about 14 to 16 minutes, stirring once. Toss with parsley, if desired.

**Makes 4 cups; 6 to 8 servings**