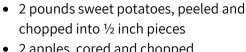
Roasted Sweet Potatoes with Apples

Servings: 8 **Diet:** Vegan, Vegetarian & Gluten-Free

Ingredients

- 2 tablespoons oil
- 1 tablespoon vinegar
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon garlic powder
- ½ teaspoon dried thyme

- chopped into ½ inch pieces
- 2 apples, cored and chopped
- 1 bunch scallions, white and green parts, cut into 2 inch pieces





- Nutrition Boost: For added protein, serve with chicken or fish.
- Did you know? Sweet potatoes contain vitamin C, potassium and fiber.

Instructions

STEP 1: Preheat the oven to 400°F. Line a large rimmed baking sheet with foil.

STEP 2: In a large bowl, mix together the oil, vinegar, salt, black pepper, garlic powder and thyme. Add potatoes, apples and scallions and toss to coat.

STEP 3: Place the potatoes, apples and scallions on the baking sheet. Roast until the potatoes are tender, about 30 minutes. Serve warm.

