

Honey Smashed Sweet Potatoes with Buttered Pecans

Servings: 6

From Smithfield Menu Planner December 2010

Ingredients

2 lbs sweet potatoes
3 tablespoons butter, melted and divided
Kosher salt
3 tablespoons honey
1 1/2 tablespoons fresh ginger
1/2 cup pecan pieces

Preparation

- 1) Preheat oven to 400 degrees.
- 2) Peel sweet potatoes and cut into 1 inch pieces. Toss with 2 tablespoons butter and 1/2 teaspoon salt on a large, rimmed baking sheet. Spread in a single layer.
- 3) Roast until lightly browned and tender, 25 to 30 minutes. Transfer to a bowl; mash with honey and ginger. Spread in 1-quart casserole dish sprayed with cooking spray.
- 4) Toss pecans with remaining 1 tablespoon melted butter; sprinkle on top of sweet potato mixture. Bake until hot and pecans are lightly toasted, about 20 minutes.