



SEA SALT SWEET POTATOES

Side Dish | Preparation Time: 15 minutes | Serves: 4-6 | Difficulty: Easy

These sweet potatoes are baked with a drizzle of maple syrup until they are tender and lightly browned then topped with pecans and a sprinkle of Morton Coarse Sea Salt for a finishing touch that will turn this simple dish into something special.

Ingredients:

- 2 lbs. (about 3 medium) Sweet Potatoes, peeled and cut into 1-inch pieces
- ½ teaspoon Morton® Coarse Sea Salt, plus more for finishing
- 2 tablespoons Vegetable Oil
- ¼ teaspoon Ground Black Pepper
- ¼ cup Maple Syrup
- ¼ cup Pecan Pieces



**MORTON®
SEA SALT COARSE**

1 Preheat oven to 425°F and coat 9 in. x 13 in. baking pan with cooking spray.

2 Mix all ingredients together in a separate bowl, except for pecans.



3

Arrange mixture in baking pan.



4

Bake for 25-30 minutes, stirring halfway through.

5

Finish with a pinch of Coarse Sea Salt.



6 And serve!