

## Roasted Sweet Potatoes in Miso Honey Glaze

(November)

Makes 4 servings

1 pound	sweet potatoes, cut into 1" cubes
¼ cup	vegetable oil
½ teaspoon	black pepper

### Glaze

1 tablespoon	butter
1 teaspoon	sesame oil
1 teaspoon	minced garlic
2 tablespoons	minced ginger
2 tablespoons	miso paste
2 tablespoons	honey
1 tablespoon	mirin or Chinese rice wine

### Garnish

Toasted sesame seeds  
Long strips of lemon zest

Preheat oven to 400 degrees F. Combine sweet potatoes, oil and black pepper on a foil-lined roasting pan. Toss to coat evenly. Roast sweet potatoes until edges are lightly browned, about 30 minutes.

While sweet potatoes are roasting, prepare the glaze: Melt butter in a saucepan. Add sesame oil, garlic, ginger, miso, honey and mirin. Cook over medium heat until mixture is bubbly.

When sweet potatoes are done, place in a bowl. Drizzle glaze over potatoes; toss to combine. Garnish with sesame seeds and lemon zest.

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