

# Melting Sweet Potatoes

By Jeff Mauro

Yield: 4 servings

## INGREDIENTS

- 4 small sweet potatoes, peeled and sliced into 1/2-inch rounds
- 2 tablespoons unsalted butter, melted
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon kosher salt
- 1/2 cup maple syrup
- 1/2 cup chopped pecans
- 2 tablespoons chopped chives

## PREPARATION

1. Preheat the oven to 425 degrees F.
2. Add the potatoes, butter, cinnamon and salt to a medium bowl and toss to coat. Arrange the potatoes in a single layer on a baking sheet and bake for 15 to 18 minutes. Flip the potatoes, then drizzle with the maple syrup and continue to bake until the potatoes are golden brown and crisp on the outside but soft on the inside, an additional 15 to 18 minutes. Arrange on a platter and sprinkle with the pecan and chives.