Roasted Sweet Potatoes with Almonds and Toasted Coconut Recipe

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PERSONAL CHEF

PREP TIME: 15 MINUTES

TOTAL TIME: 1 HOUR

SERVES: 4 PEOPLE

Ingredients

- 1 tablespoons olive oil
- 2 large sweet potatoes, cut into 1/2-inch cubes
- 2 tablespoons olive oil
- Kosher or sea salt, to taste
- Fresh ground black pepper, to taste
- 1/4 cup almonds, slivered
- 1/4 cup unsweetened coconut flakes (optional)

Directions

Preheat oven to 375 degrees.

Spread potatoes on a baking sheet and drizzle with olive oil. Season to taste with salt and pepper.

Roast 20-30 minutes until browned, flipping halfway through cooking time.

Add almonds and coconut (optional) and heat for another 5-10 minutes, taking care not to scorch coconut.

Serve immediately.