

# Caramelized Sweet Potatoes

This recipe uses our preset for potato chunks to make delicious buttery, caramelized sweet potatoes. You can serve them alongside turkey during thanksgiving, or serve them as an alternative to dessert.



**PREP TIME**  
15 minutes

**COOK TIME**  
30 minutes

**SERVINGS**  
6-8

**SHELF POSITION**  
Middle

## Ingredients

- 1 lb sweet potatoes, cut into 1-inch cubes
- 2 tablespoons neutral cooking oil (vegetable, canola, sunflower)
- 1 teaspoon vanilla extract
- 3 tablespoons packed dark-brown sugar
- 1 teaspoon salt
- 2 tablespoons (1/4 stick) butter, cubed

## Tools

- June Pan
- Chopping board
- Knife
- Measuring spoons
- Foil

## Method

- 1 Place oil, vanilla extract, sugar and salt in a bowl. Whisk to combine.
- 2 Place sweet potatoes on June Pan and add the oil-sugar mixture. Toss to coat.
- 3 Dot sweet potatoes with butter cubes, making sure to distribute them evenly.
- 4 Place pan in oven and use the Food ID recommended Potato Chunks Preset:



Potato Chunks



Start Roasting

- 5 Or use the Vegetable Preset for Potato Chunks and follow the on-screen instructions:



Presets



Vegetables



Potato Chunks