



Roasted Almond Sweet Potatoes

4 medium sweet potatoes, peeled and cut into 1-inch-thick cubes
3 tablespoons olive oil
4 large garlic cloves, minced
1/3 cup fresh thyme leaves, plus 6 thyme springs for garnish
½ teaspoon kosher salt (optional)
½ cup Almond Accents Original Oven Roasted sliced almonds



Preparation Time : 10 minutes

Preheat oven to 450 F. In a large mixing bowl, combine all ingredients and toss. Arrange potato slices into a single layer on a heavyweight rimmed baking sheet or in a 9x13 inch baking sheet. Place on the top rack of the oven and roast until tender and slightly browned, about 40 minutes.

Remove the sweet potatoes and place in a serving dish. Garnish with thyme springs and Almond Accents. Serve warm or at room temperature.

Makes 6 to 8 servings.

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