DINNERLY

Charred Sweet Potatoes

with Hot Honey Butter & Pepitas

1h 2 Servings

What's sweet and spicy, crunchy and soft, and roasted all over? These perfectly charred sweet potatoes, of course. Use this simple dish to plan out the rest of your meal—serve it with your favorite protein or make it vegetarian and add more veggies or your carb of choice. Get creative! We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 3 sweet potatoes
- 1 oz pumpkin seeds
- ½ oz Mike's Hot Honey
- ¼ oz chili powder
- 1 lime

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- 4 Tbsp butter [1]

TOOLS

- rimmed baking sheet
- small skillet

ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 340kcal, Fat 16g, Carbs 47g, Protein 5g

1. Roast sweet potatoes

Preheat oven to 450°F with a rack in the upper third.

Scrub **sweet potatoes**, then cut into quarters. Toss on a rimmed baking sheet with **a generous drizzle of oil** and season with **salt** and **pepper**. Arrange cut-side down. Roast on upper oven rack until tender and browned on the bottom, 25–30 minutes. Flip and roast until well charred in spots, 10–15 minutes more.

2. Cook hot honey butter

Meanwhile, melt **4 tablespoons butter** in a small skillet over medium heat. Cook, swirling skillet often, until starting to turn golden, 1–2 minutes. Add **pepitas**; cook, swirling, until toasted and butter is golden-brown and fragrant, 2–3 minutes. Add **hot honey** and **1 teaspoon chili powder**; cook until fragrant, 1 minute. Off heat, season to taste with **salt** and **pepper**.

3. Finish & serve

Cut **lime** into wedges.

Serve **sweet potatoes** with **hot honey butter and pepitas** over top and **lime wedges** alongside. Enjoy!

4. ...

What were you expecting, more steps?

5. ...

You're not gonna find them here!

6. ...

Kick back, relax, and enjoy your Dinnerly!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at dinnerly.com **#dinnerly**