



Cinnamon-Orange Glazed Sweet Potatoes

Top with a little grated orange peel for extra flavor.

Makes 6 servings. *¾ cup per serving.* | **Prep time:** 10 minutes | **Cook time:** 30 minutes

1. In a medium saucepan, bring orange juice, honey, cinnamon, and chili powder to a boil.
2. Add sweet potatoes to the saucepan and simmer, covered, for 15 minutes.
3. Remove cover and add raisins; cook over medium-high heat for 5 minutes or until orange sauce has thickened.
4. Serve immediately.

**Do not give honey to children under the age of one.*

- 1½ cups 100% orange juice**
- 2 tablespoons honey* or brown sugar**
- 1 teaspoon cinnamon**
- ¼ teaspoon chili powder (optional)**
- 2 pounds fresh sweet potatoes (about 2 large sweet potatoes), peeled and cut into small cubes**
- ¼ cup raisins**



