

JASMIN QUEEN

Moroccan Sweet Potatoes

Shopping List:

3-5 sweet potatoes

2 Tbsp olive oil

1 Tbsp Moroccan seasoning

½ cup pistachios

½ cup dried cranberries

½ cup feta cheese

Thyme for garnishing

Vinaigrette Ingredients

4 Tbsp freshly squeezed orange juice

2 tsp dijon mustard

½ cup olive oil

1 clove garlic, minced

1 Tbsp honey

1 Tbsp apple cider vinegar

1 tsp fresh thyme leaves, chopped

½ tsp salt

1/4 tsp black pepper

Cooking Instructions:

Preheat oven to 425 degrees. Dice sweet potatoes and place in baking dish. Coat with Olive Oil and mix in Moroccan seasoning, Pistachios, dried cranberries, and vinaigrette. Cook for 45 minutes. Once the dish is out of the oven, top with Feta cheese and some sprigs of Thyme.