

Diced Sweet potatoes with Rosemary

3 or 4 Sweet potatoes, peeled and cut into 1" cubes
1 large sweet onion, cut into slices and then @1.5" length pieces
1 Tablespoon chopped garlic
1 heaping Tablespoon chopped fresh rosemary
Extra Virgin Olive Oil
Balsamic vinegar
Salt & Pepper to taste
***Optional – dried cranberries (nice for fall/winter holidays)

1. Saute onion and garlic in a couple T olive oil. (use a high sided wide pan shaped like a wok)
2. Add diced sweet potato and saute until tender but NOT MUSHY
3. Add balsamic vinegar, rosemary, salt & pepper & toss briefly before removing from heat.
4. ***Optional addition – handful of dried cranberries added at end of step 2.
5. Serve warm

Make ahead tip:

Prep all ingredients ahead of time and store. Shortly before travel or serving time, briefly stir saute quickly. Actual cooking time is only about 5 minutes or so.