



MOUNT OF OLIVES – GOURMET OLIVE OILS AND VINEGARS

1321 Stone Street | Jonesboro, AR 72417

james@mountofolive.com | 870.932.5301

Slow Roasted Beet and Tangerine Salad

Yield: 4-6

Prep time: hours and minutes

Total time: prep + cook time

Ingredients

4 medium sweet potatoes, peeled and each cut lengthwise into 8 wedges

1/3 cup Delizia Cinnamon-Pear Balsamic

2 tablespoons Delizia All Natural Organic Butter Extra Virgin Olive Oil

3/4 teaspoon kosher salt or sea salt

Directions

Products You Will Need:

Butter Flavored Olive Oil

Cinnamon Pear Balsamic

Heat oven to 400F. Cut a piece of parchment paper to fit the bottom of a half sheet jelly-roll pan.

Thoroughly shake or whisk together the Cinnamon-Pear Balsamic and Butter Extra Virgin Olive Oil. In a large bowl toss to liberally coat the sweet potato wedges with the emulsified balsamic-olive oil mixture.

Arrange the potato wedges on the parchment paper lined pan in a single layer, without over-crowding. Sprinkle with sea salt and roast for 45 minutes until tender and the balsamic glaze has caramelized.