

SWEET POTATO-PEAR BAKE (SERVES 8)

INGREDIENTS:

5-6 medium sweet potatoes (a little over 3 pounds)

4 pears (preferably Bosc—the brown kind—but any will work)

Extra virgin olive oil, vegetable oil, or canola oil

Salt and pepper

Ground cinnamon

Optional: 12 small or 6 large sage leaves

TIPS:

- So sweet! A perfect fall or winter side dish
- If no pears are available, this recipe can be made with just the sweet potato chunks. Use 4 pounds of sweet potatoes.
- Sweet potatoes do not have to be peeled for this recipe. However, if sweet potatoes are extremely dirty, you may want to peel them.

DIRECTIONS:

1. Preheat oven to 425°F. Line a baking sheet with foil or parchment paper and rub lightly with oil.
2. Scrub sweet potatoes clean under cold water. (A vegetable brush is very useful for this.) Cut sweet potatoes into 1-inch chunks.
3. Wash the pears. Cut pears lengthwise (down along the stem) into 4 pieces. Cut each piece on a diagonal to remove the stem and seeds. Cut pear pieces into chunks (roughly 1-inch; it's OK if some are smaller).
4. If using, wash and dry the sage. Small leaves can be kept whole. Tear large leaves into smaller pieces.
5. Combine sweet potato and pear pieces on prepared baking sheet. Spread into a single layer. (If pan is too crowded, use a second baking sheet.) Drizzle with just enough oil to coat, and sprinkle with salt, pepper, and cinnamon. If using, add sage leaves. Toss to combine and spread into an even layer.
6. Bake in the oven until pears and sweet potatoes are tender and caramelized, usually at least 40 minutes. Check occasionally to make sure they're not burning. If desired, halfway through cooking, remove tray from oven (Close the oven door right away so the heat won't escape) and stir the sweet potatoes and pears. Return to the oven and continue cooking.