

Maple Granola Crusted Sweet Potatoes

Prep Time: 40 minutes

Cook/Bake Time: 25 minutes

Yield: 23 servings, 1/2 cup each

Ingredients

1 pch	Potato Pearls® Mashed Sweet Potatoes, prepared
1/4 cup	Butter, unsalted
1/2 cup	Sugar, brown
1/2 cup	Maple syrup, grade A
1 tsp	Flour, all purpose
3 cups	Oats, rolled, old fashioned
1 cup	Pecans, whole
2 tsp	Cinnamon, ground
1/4 tsp	Nutmeg, ground
1/4 tsp	Salt, kosher



Instructions

1. Heat oven to 350°F.
2. Heat butter, sugar and maple syrup in a small saucepan over medium heat, stirring occasionally until sugar is dissolved, about 3 minutes.
3. Combine flour, oats, pecans, cinnamon, nutmeg and salt in a large bowl.
4. Pour sugar mixture over oat mixture and stir to coat evenly.
5. Prepare sweet potatoes according to package directions and place in a 2½ inch deep half-steam table pan.
6. Sprinkle granola mixture over sweet potatoes and bake until toasted, about 20 min.

Nutritional Information, Per Serving

Calories	260	Sodium	230 mg
Fats	12gm	Vitamin C	10 %
Iron	6%	Saturated Fat	3.5 gm
Vitamin A	2%	Fiber	3 g
Protein	4 g	Potassium	171 mg
Carbs	38 gm	Calcium	2 mg

Source: Basic American Foods

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