

KIM·CHI·AVOCADO

by YUNNIE KIM

Miso Maple Glazed Sweet Potatoes

This is an absolute family favorite! My kids love it because it's so sweet and it's a great dish for serving if you're entertaining vegetarians, because it's so filling and dense in nutrients. It also pairs well with Korean BBQ chicken skewers or a pork roast

Sweet potatoes are in peak season October to December, and I always like to take advantage of seasonal produce and I pick them up at my local farmer's market.

Serves **6** / Prep Time **25 min** / Cook Time **35 min** / Difficulty **Easy**



Ingredients:

- **6** Sweet Potatoes

Miso Maple Glaze Ingredients:1

- **1** TBL maple syrup
- **3** TBL butter
- **2** TBL white miso
- **1** TBL black sesame for garnish
- **2** Cups arugula for garnish

Directions:

1. Preheat oven to 375.
2. Roast sweet potatoes for 30 min until fork tender.
3. In a saucepan on high heat add 3 tbl butter.
4. Add 2 tbl white miso and 1 tbl maple syrup.
5. Once simmered and dissolved we'll pour off into a bowl and set aside.
6. Take potatoes out of the oven and allow them to cool.
7. Once cooled, cut the potatoes in half and brush them with miso maple butter.
8. Place potatoes under broiler for 2-3 min, to glaze.
9. Plate them on a bed of arugula and garnish with black sesame. Salt and pepper to taste.