

## Perfect Spicy Orange Roasted Sweet Potatoes

**Servings:** 6

**Prep Time:** 15min

**Cook Time:** 45min



### Ingredients

- 2 Oranges, sliced
- 4 medium Sweet Potatoes, sliced into thick discs
- 4 star anise pods
- 1 Cinnamon Stick
- 60g Salted Butter
- 60ml honey

### Directions

1. Heat the oven to 200°C, then pack the orange slices into a roasting tray, topping each slice with a sweet potato disk. Add the star anise and cinnamon sticks to the tray.
2. Melt the butter and honey in the microwave for 30 seconds and drizzle the mix over the sweet potatoes. Season with salt and freshly ground black pepper.
3. Roast in the oven for 40 to 45 minutes or until golden brown.