

APPLEWOOD BACON WRAPPED SWEET POTATO BITES



INGREDIENTS

- 2 tbsp. butter, melted
- 1/2 tsp. salt
- 1/2 tsp. cayenne pepper
- 1/4 tsp. ground cinnamon
- 2 large sweet potatoes (about 1 3/4 pounds), peeled and cut into 1-inch cubes
- 1 lb Applewood bacon strips, halved
- 1/4 cup packed light brown sugar
- Wood toothpicks

DIRECTIONS

- Preheat oven to 350 degrees.
- In a bowl, mix the melted butter with salt, cayenne pepper and ground cinnamon. Add the sweet potato cubes and toss until completely covered.
- On a sheet pan lined with parchment paper start to wrap the cubes with the bacon and secure with a toothpick.
- When all of the cubes are wrapped, sprinkle the brown sugar on top.
- Bake until the bacon is cooked and the sweet potato is tender, about 20-30 minutes. Halfway through, remove from the oven to drain any excess oil and flip the sweet potato cubes.
- Plate the cubes on a serving tray and enjoy!