

Savory Sweet Potatoes with Pecans

- 2 large sweet potatoes, cut into cubes
- ½ cup extra virgin olive oil
- 3 tbsp. ghee, cut into small pieces
- ¼ cup raw honey (optional)
- ½ cup pecans, cut into pieces
- ½ to 1 tsp. chili powder
- Sea salt and freshly ground black pepper

Preheat your oven to 400 F.

In a bowl, toss the sweet potatoes with the olive oil and season to taste.

Place on a baking sheet, then cook in the oven for 25 minutes.

Remove from the oven and sprinkle the ghee, chili powder, and pecans all over the sweet potatoes.

If using, drizzle the honey all over the sweet potatoes and give everything a good stir.

Place in the oven and bake for another 20 minutes.