

Baked Apple Sweet Potato Side Dish

- 3 medium-sized sweet potatoes, peeled and grated
- 3 large apples, peeled, cored and grated
- 1 1/2 c fresh or frozen cranberries
- 2 T olive oil
- 1 T fresh ginger, minced
- 1 1/2 t sea salt
- 1/2 t cinnamon
- 1/4 t nutmeg
- 1/2 lemon, juice and zest
- 1/2 c pecans, lightly toasted, roughly chopped as garnish
- 1/2 pomegranate, seeds used as garnish (optional)

Preheat oven to 400F. Combine ingredients except for pecans and pomegranate in a large bowl. Lightly grease a large 9x13-inch baking dish. Place the sweet potato mixture into the pan. Bake for 45 minutes. Then, if you can resist, allow it to rest in the hot oven for 30 minutes. Sprinkle the pecans and pomegranate seeds on top before serving. Can be served on top of baby arugula salad, lightly dressed with olive oil, balsamic vinegar, sea salt and black pepper. Serves 6-8.

Jittery Cook