

Honey Cinnamon Roasted Sweet Potatoes: A Sweet & Cozy Side

Some dishes just feel like comfort. These



OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

3 large sweet potatoes, peeled and cubed

3 tbsp olive oil

3 tbsp honey

1 tsp ground cinnamon

Salt, to taste

Optional: chopped pecans or fresh rosemary for added crunch and aroma

Ingredient Tips & Variations:

Olive Oil: Substitute melted butter or coconut oil for a richer or tropical flavor.

Honey: Maple syrup also works beautifully here.

Add a Kick: A pinch of cayenne or smoked paprika can balance the sweetness.

Make it savory: Add chopped rosemary or thyme and skip the cinnamon.

Instructions:

Preheat Oven Set your oven to 400°F (200°C). Line a baking sheet with parchment paper.

Season the Potatoes In a large bowl, toss sweet potato cubes with olive oil, honey, cinnamon, and salt until evenly coated.

Roast to Perfection Spread potatoes in a single layer on the prepared baking sheet. Roast for 25-30 minutes, flipping halfway, until golden and tender.

Add Optional Garnish If using pecans or rosemary, sprinkle them over the potatoes during the last 10 minutes of baking.

Serve & Enjoy
Serve warm straight from the oven-or refrigerate and reheat for next-day deliciousness.

Tips for Success:

Uniform cubes = even cooking. Aim for 1-inch pieces.

Don't overcrowd the pan-use two sheets if needed for crispy edges.

Toss halfway through to get caramelization on all sides.

Make it ahead: Roast in advance and reheat in the oven at 350°F for 10 minutes.

Serving Suggestions & Pairings:

Pair with These Easy Turkey Wings for the ultimate comfort combo.

Add to your brunch plate with This One-Pan Breakfast Bake.

Serve with grilled chicken, pork tenderloin, or holiday ham.

Sip on This Blueberry Lemonade for a refreshing contrast.

Finish with These Chocolate Chip Cookie Bites or This Big Family Banana Pudding for a full-on soul-soothing meal.

Storage & Reheating:

Fridge: Store leftovers in an airtight container for up to 4 days.

Reheat: Toast in the oven or air fryer to bring back the crispiness.

Freezer: Not ideal-sweet potatoes can get mushy after freezing, but it's doable if needed.

More Recipes You'll Love:

These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays

This One-Pan Breakfast Bake Will Make You Skip

DIRECTIONS

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9. Make it ahead: Roast in advance and reheat in the oven at 350°F for 10 minutes.
10. Serving Suggestions & Pairings: These roasted sweet potatoes are endlessly versatile. Here's how to make them part of a perfect meal:
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19. More Recipes You'll Love: These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays
20. This : One-Pan Breakfast Bake Will Make You Skip
21. This : Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd
22. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
23. This : Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days
24. Final Thoughts: These Honey Cinnamon Roasted Sweet Potatoes are a little sweet, a little savory, and a whole lot of comforting. Whether you're making them as a holiday side, a brunch staple, or a cozy weeknight dish, they always deliver warmth, simplicity, and flavor.
25. Tried them? Show us how you served them by tagging @ChefManiac-your delicious ideas inspire us every day!

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