

Cherries and Sweet Potatoes

This is a dish that caught my eye in a Costco magazine. It is very colorful and versatile for summer meals and potluck dinners.



Ingredients

- 2 large sweet potatoes (1 1/2 lb., 4 cups)
- 1/2 lb. sweet cherries (1 cup pitted)
- 1/4 cup walnuts
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1 bunch curly parsley (1/4 cup chopped)
- 1 Tbsp. olive oil

Equipment

- Cherry pitter
- Nut chopper
- Rimmed baking pan w/silicone pad (pad optional)



Cherries and Sweet Potatoes:

<input checked="" type="checkbox"/>	Description	Time (min)
	Preheat oven to 400 degrees	15
	Rinse and pit 1 cup cherries. Be very careful to remove all the pits.	15
	Peel and cut sweet potatoes into 1/2" chunks, 4 cups	10
	Cut cherries in half	2
	Coarsely chop walnuts	2
	Rinse and chop parsley	2
	Combine cherries, sweet potatoes, walnuts, half the parsley, 1/4 tsp. salt, and 1/8 tsp. pepper.	2
	Spread out on a rimmed baking pan. Drizzle with 1 Tbsp. olive oil.	2
	Bake until the potatoes are fork tender	20
	Remove to serving dish and garnish with remaining parsley	1
	May be served hot, cold, or at room temperature	
	Total	1 hr 11 min