

SPICED SWEET POTATO CASSEROLE

Yield: 8 Servings | Serving Size: 1/2 cup

Cost/serving: \$0.70

Ingredients:

3 pounds sweet potatoes (about 3 large)

1/4 cup packed brown sugar

2 Tablespoons unsalted butter

2 Tablespoons orange juice concentrate

2 teaspoons cinnamon

1/2 teaspoon salt

1/2 teaspoon nutmeg

2 large eggs

Optional: 1/4 cup chopped pecans

Directions:

- 1) Preheat oven to 350°F.
- 2) Pierce potatoes with a fork; arrange in a circle on paper towels in microwave oven. Microwave at HIGH 16 minutes or until tender, rearranging potatoes after 8 minutes. Let stand 5 minutes.
- 3) Cut each potato in half lengthwise; scoop out pulp into a large bowl. Discard skins. Add brown sugar, butter, orange juice concentrate, cinnamon, salt, and nutmeg, and beat with a mixer at low speed until combined. Add eggs; beat until smooth.
- 4) Spoon mixture into a 1 1/2-quart baking dish; sprinkle with pecans, if using. Bake at 350°F for 45 minutes or until thoroughly heated.

Nutrition Facts

8 servings per container

Serving size 1/2 cup (197g)

Amount per serving

Calories

230

	
	% Daily Value*
Total Fat 4.5g	6%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 220mg	10%
Total Carbohydrate 44g	16%
Dietary Fiber 6g	21%
Total Sugars 19g	
Includes 8g Added St	ugars 16%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 79mg	6%
Iron 1mg	6%
Potassium 859mg	20%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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