Cinnamon Pear Balsamic Roasted Sweet Potatoes

Ingredients:
4 medium sweet potatoes, peeled and each cut lengthwise into 8 wedges
1/3 cup Cinnamon Pear Balsamic
2 T Extra Virgin Olive Oil
¾ tsp. kosher salt

Directions:
Heat oven to 400 degrees. Cut a piece of parchment paper to fit the bottom of a half sheet jelly roll pan.

Thoroughly whisk together the Cinnamon Pear Balsamic and Extra Virgin Olive Oil. In a large bowl, toss sweet potatoes with the emulsified balsamic-olive oil mixture. Arrange on the parchment lined pan in a single layer. Sprinkle with the kosher salt and roast for 45 minutes until tender and glaze has caramelized.