

# Roasted Sweet Potato and Pears\*

Servings: 12 | Prep/cook time: 50 minutes

## Ingredients:

- 4 large sweet potatoes, sliced
- 3 medium pears, cored and cut in ¼-in-thick slices
- 2 tbsp. unsalted butter, melted
- 6 sprigs fresh thyme, leaves only
- Salt and pepper to taste
- 1 tsp. sherry vinegar
- 2 oz. bleu cheese, crumbled



## Directions:

1. Preheat oven to 350°F. Combine potatoes and pears in ovenproof skillet. Pour butter over potatoes, sprinkle with thyme leaves, and season with salt and pepper; toss to combine.
2. Transfer to oven; bake until potatoes are tender, gently stirring once, 25-30 minutes.
3. Remove from oven, drizzle with vinegar and sprinkle with cheese; stir to combine. Taste and adjust for seasoning with salt and pepper. Serve immediately.
4. Serving size: rounded ½ cup

*\*This recipe comes from WW. 2 - 4 PersonalPoints™ per serving*