**Baked Sweet Potatoes**

**Ingredients**

* 1 medium sweet potatoes, peeled and cut into 1-inch-thick cubes
* 2-1/4 teaspoons olive oil
* 1 large garlic cloves, minced
* 1 tablespoon and 1 teaspoon fresh thyme leaves, plus
* 1-1/2 sprigs fresh thyme for garnish
* 1/8 teaspoon kosher salt (optional)
* 2 tablespoons sliced California Almonds

**Directions:**

1. Preheat oven to 450 degrees F. In a large mixing bowl, combine all ingredients except the sliced almonds and toss.
2. Arrange potato slices into a single layer on a heavyweight rimmed baking sheet or in a 9x13-inch baking dish. Place on the top rack of the oven and roast until tender and slightly browned, about 40 minutes.
3. Stir together sweet potatoes and roasted almonds in a serving bowl and garnish with thyme sprigs. Serve warm.

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