

# Roasted Sweet Potatoes & Onions

Yield: 6 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/best-roasted-vegetable-recipe-for-thanksgiving>

## Ingredients:

- 6 cups sweet potatoes peeled & diced, about 2-3 large potatoes
- 1 cup yellow onion diced, or use white onion
- 1 tablespoon olive oil extra virgin, up to 2 tablespoons
- 1 tablespoon garlic minced
- 1 teaspoon garlic powder
- 1 teaspoon salt each, & pepper, to taste
- 1 teaspoon thyme
- 1 tablespoon fresh parsley chopped for garnish, optional
- 6 cups sweet potatoes
- 1 cup yellow onion
- 1 tablespoon garlic
- garlic powder
- thyme
- salt
- pepper
- extra virgin olive oil
- veggies
- 1 teaspoon salt
- 1 tablespoon olive oil
- 1 teaspoon garlic powder
- 1 teaspoon thyme
- 450 vegetables °F, 230°C for 30-35 minutes, stirring the, every 10-15 minutes or so in order to prevent burning.
- sweet potatoes Once the, are fork-tender, remove your baking sheet from the oven and serve immediately garnished with fresh parsley, i...
- 1 tablespoon fresh parsley