

Bacon Wrapped Sweet Potato

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Ingredients:

- 1 package bacon
- 2 medium sweet potatoes, peeled
- 1 tbsp coconut oil, melted
- 1 tsp cinnamon
- toothpicks

Preparation:

Preheat oven to 350F.

Wash and peel sweet potatoes, then cut them into bite sized cubes.

Sprinkle sweet potato cubes with 1 tsp of cinnamon. Pour in 1 tbsp of melted coconut oil and use hands to coat evenly.

Cut bacon slices in half.

Wrap each sweet potato chunk with a half slice of bacon, then secure with a toothpick and arrange on a parchment-lined baking sheet.

Bake for 45 minutes at 350F, or until potatoes are fork tender.