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## **Bleu Cheese Sweet Potatoes**

- 2-3 Lg. sweet potatoes, peeled & cut into thin wedges
- 1 small sweet onion, chopped
- 2 T. coconut oil, melted
- ½ t. salt
- ¼ t. pepper



Toss to combine & place in single layer on cookie sheet.  
Bake at 350° for 30-35 minutes or until tender.

### **DRESSING**

- 1 T. balsamic vinegar
- 1 t. honey
- 1 t. minced garlic
- 2 T. olive oil (or coconut oil)
- 1 T. fresh Bleu cheese

Mix together, pour over potatoes; garnish with extra bleu cheese on top.

### **CARAMELIZED PECANS (for topping)**

- 1T. butter
- 1T. coconut sugar
- ¼ t. Himalayan salt
- ½ c. pecan pieces

Melt butter in small skillet, add rest and cook 2-3 minutes until pecans are coated. Remove from heat & spread on foil to cool; break apart when cooled.

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