



Apple and sweet potato skillet

Number of servings: 3 Preparation time: 12 minutes Total time: 20 minutes

Ingredients:

1 pound sweet potato
 2 apples
 Knife

2 tablespoons olive oil½ cup waterSkillet

• 1/4 teaspoon salt and pepper Wooden spoon

1 tablespoon of sage Measuring spoons and cup

Directions

- Clean and peel potatoes. Cut into slices about ¼ inch thick. Clean, peel, and core apples. Cut into chunks.
- Pour oil in the skillet. Place potato and apple pieces in a single layer in the bottom of the pan. Cover with water and bring to a boil. Cover the skillet and let it boil until most of the water evaporates and potatoes are soft (about 8 minutes)
- Remove the cover and continue to cook on medium heat. Turn the potatoes until they are brown on both sides.
- Sprinkle with salt, pepper and torn sage leaves. Serve hot.



Sweet potatoes are an amazing source of vitamin A! Your eyes will thank you.

Equipment Needed:

For more recipes, please visit: www.fcs.ext.vt.edu/recipes



Join us on social media: www.facebook.com/vafnp www.twitter.com/vafnp

Nutrition Facts

Serving Size: 1 cup Recipe makes 3 servings

Calories 249

Calories from Fat 34

Amount Per Serving %DV
Total Fat 10g 15%
Saturated Fat 1g 7%
Monounsaturated Fat 7g

Cholesterol 0mg 0% Sodium 134 mg 7% Potassium 330 mg 9% **Total Carbohydrate** 41g 14% Dietary Fiber 6g 23% Protein 2g 4% Vitamin A 219% Vitamin C 50%

The U.S. Department of Agriculture (USDA) is an equal opportunity provider and employer. This material is partially funded by USDA's Supplemental Nutrition Assistance Program – SNAP. The Supplemental Nutrition Assistance Program (SNAP) provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, contact your county or city Department of Social Services or to locate your county office call toll-free: 1-800-552-3431 (M-F 8:15-5:00, except holidays). By calling your local DSS office, you can get other useful information about services. This material was partially funded by the Expanded Food Nutrition Education Program, USDA, NIFA.



Virginia Cooperative Extension

VIRGINIA STATE

www.ext.vt.edu

Virginia Polytechnic Institute and State University

VCEP-5NP