Eat Smart • Move More

Mashed Sweet Potatoes with Apples

Prep Time: 5 minutes **Total Time:** 45 minutes









Ingredients

- 3 sweet potatoes, peeled and cubed
- 1 sweet apple, peeled and cubed
- 2 teaspoons unsalted butter
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon salt
- 1/4 teaspoon ground cinnamon

Amount per serving Calories	80
%	Daily Value
Total Fat 1.5g	2%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol <5mg	2%
Sodium 135mg	6%
Total Carbohydrate 17g	6%
Dietary Fiber 3g	11%
Total Sugars 6g	
Includes g Added Sugars	
Protein 1g	
Vitamin D 0mcg	0%
Calcium 23mg	0%
Iron 0mg	2%
Potassium 253mg	6%

Nutrition Facts

Directions

- Steam the sweet potatoes and apple until the cubes are tender. NOTE: Sweet potatoes and apples can be steamed in a steamer basket, microwave, or pot with 1/4 cup of water.
- Place the sweet potatoes, apple, and butter in a mixing bowl.
 Mash until smooth. Season with salt, pepper, and cinnamon.
- Serve warm. Refrigerate leftovers within 2 hours of preparation.

Quick Tips

- Sweet apple varieties include: Gala, Fuji, Golden Delicious, and Ambrosia.
- Sweet potatoes are available in many different colors including: red, white, purple, yellow, or most commonly in orange.
- Handwashing is the most effective way to prevent the spread of germs.

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(Recipe adapted from: Faithful Families, North Carolina State University, 2019.)