



SWEET POTATO FRUIT MEDLEY

- 1 (8 OUNCE) CAN UNSWEETENED PINEAPPLE TIDBITS
- 1 POUND BRIGHT HARVEST FROZEN PETITE CENTER CUT SWEET POTATOES
- ½ CUP ORANGE JUICE
- ½ CUP SUGAR
- 1 TABLESPOON CORNSTARCH
- ¼ CUP BUTTER
- ½ CUP MARASCHINO CHERRIES

METHOD:

DRAIN PINEAPPLE TIDBITS, RESERVING JUICE. ARRANGE BRIGHT HARVEST FORZEN PETITE CENTER CUT SWEET POTATOES AND PINEAPPLE TIDBITS IN A 13 X 9 X 2-INCH BAKING DISH COATED WITH COOKING SPRAY. SET ASIDE.

COMBINE RESERVED JUICE FROM PINEAPPLE, ORANGE JUICE, SUGAR AND CORNSTARCH IN A SMALL SAUCEPAN; STIR WELL. BRING TO A BOIL OVER MEDIUM HEAT, AND COOK FORM ONE MINUTE, STIRRING CONSTANTLY. REMOVE FROM HEAT; STIR IN BUTTER.

POUR SAUCE OVER BRIGHT HARVEST FROZEN PETITE CENTER CUTS SWEET POTATOES AND PINEAPPLE. ARRANGE CHERRIES ON TOP. BAKE, UNCOVERED, AT 350 DEGREES FOR 30 MINUTES OR UNTIL SWEET POTAOOTES ARE SOFT AND HEATED THROUGH.

SERVES 8

NUTRIENTS PER SERVING:

CALORIES	193	% CALORIES FROM FAT	27
PROTEIN	1g	TOTAL FAT	6g
CARBOHYDRATES	35g	SATURATED FAT	3.6g
DIETARY FIBER	2g	VITAMIN A	99% DV
		VITAMIN C	25% DV