



SWEET POTATO PATTIES WITH HAWAIIAN SAUCE

- 24 OUNCES BRIGHT HARVEST FROZEN SWEET POTATO PATTIES (12 PATTIES)
- ½ CUP ORANGE JUICE
- 2 TABLESPOONS LEMON JUICE
- ½ CUP SUGAR
- 1 TABLESPOON OF CORNSTARCH
- ¼ TEASPOON SALT
- 1 TEASPOON BUTTER
- 1 CUP MINIATURE MARSHMALLOWS, NOT PACKED

METHOD:

ARRANGE BRIGHT HARVEST FROZEN SWEET POTATO PATTIES IN A 13 x 9 x 2-INCH BAKING DISH COATED WITH COOKING SPRAY. SET ASIDE.

COMBINE ORANGE JUICE, LEMON JUICE, ½ CUP WATER, SUGAR, CORNSTARCH AND SALT IN A SMALL SAUCEPAN; STIR WELL. BRING TO A BOIL OVER MEDIUM HEAT, AND COOK FOR ONE MINUTE, STIRRING CONSTANTLY. REMOVE FROM HEAT; STIR IN BUTTER.

POUR SAUCE OVER BRIGHT HARVEST FROZEN SWEET POTATO PATTIES. BAKE, UNCOVERED, AT 375 DEGREES FOR 35 MINUTES. (IF PATTIES ARE ALREADY THAWED, THEN BAKE AT 350 DEGREES FOR 20 MINUTES). SPRINKLE MARSHMALLOWS ON TOP AND RETURN TO OVEN UNTIL MARASHMALLOWS ARE LIGHTLY BROWNED (WATCH CAREFULLY).

SERVES 6

NUTRIENTS PER SERVING:

CALORIES	266	% CALORIES FROM FAT	14
PROTEIN	1g	TOTAL FAT	4g
CARBOHYDRATES	58g	SATURATED FAT	2g
DIETARY FIBER	2g	VITAMIN A	49% DV
		VITAMIN C	34% DV