



SWEET POTATO CASSEROLE

- 3 medium sweet potatoes
- Salt, to taste
- 2 Tbsp. **Smoky Chipotle Honey Mustard**
- 2 Tbsp. butter
- 1 can (284 ml) mandarin oranges, well drained

Wash and peel sweet potatoes. Cut the potatoes into chunks. Bring a large pot of salted water to a boil. Add the potatoes and boil until fork-tender, about 20 minutes. Drain the potatoes in a colander and shake to remove all water. Place potatoes back in the pot, add butter, mustard and oranges; using an electric mixer blend until smooth. Top with pecans or walnuts, if desired.



• Smoky Chipotle Honey Mustard