



Carrot and Sweet Potato Tzimmes

Oscar · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

12

Description

This is a favorite from my childhood my mother would make it for festive meals

Ingredients

- - canola oil - 2 (16 ounce) packages baby carrots - 2 sweet potatoes - peeled
- quartered
- and cut into chunks - 1 cup pitted prunes - 1 $\frac{3}{4}$ cups pineapple chunks
- drained (juice reserved) - $\frac{1}{2}$ cup pineapple juice from canned pineapple - $\frac{1}{2}$ cup honey - 1 $\frac{1}{4}$ cups orange juice - $\frac{1}{2}$ teaspoon salt - 1 teaspoon ground cinnamon - 1 teaspoon cornstarch

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Oil a 9x13-inch baking dish with canola oil. Bring a large pot of water to a boil
2. and stir in the baby carrots. Reduce heat to a simmer
3. and cook the baby carrots until firm but tender
4. about 10 minutes. Stir in the sweet potato chunks
5. and simmer for 5 more minutes; drain. Place the carrots
6. sweet potatoes
7. and prunes into the prepared baking dish
8. and stir to combine. In a bowl
9. whisk together the reserved pineapple juice
10. honey
11. orange juice
12. salt
13. and cinnamon until smooth
14. and pour the mixture over the carrots
15. sweet potatoes
16. and prunes. Cover the baking dish with aluminum foil. Bake in the preheated oven until the mixture is bubbling
17. about 30 minutes. Remove from oven
18. and take off the aluminum foil. Mix in the pineapple chunks and cornstarch until thoroughly combined
19. and return to the oven until slightly thickened
20. about 10 more minutes.