

# **Sweet Potatoes**



## Nutrition Facts

Serving	size	1 potato	(148g/	5.2oz
Amount	per s	erving		

	ly Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat Og	
Cholesterol Omg	0%
Sodium Omg	0%
Total Carbohydrate 26g	9%
Dietary Fiber 2g	7%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 3g	
Vitamin D 0g	0%
Calcium 20mg	2%
Iron 1.1mg	6%
Potassium 620mg	15%
Vitamin C 27mg	30%
Vitamin B <sub>6</sub> 0.2mg	10%

### Fun Facts:

- \* Despite what many people believe, sweet potatoes are NOT really yams!
- \* Sweet Potatoes are not actually true potatoes but instead are tuberous root vegetables.
- \* Sweet Potatoes are native to South and Central America, and have been found as remains in Peru that date back to 8000 BC.
- \* Sweet Potatoes are a very important crop to many warmer states, and countries, due to their good storing qualities and high nutritive qualities.



#### Varieties:

There are many varieties of sweet potatoes that exist in the world. Even purple fleshed potatoes are nothing new, but thanks to their cool color, and resulting nutritious flesh, they are becoming more and more popular. Colors can range from whitish skin with yellow flesh, deep orange with dark brown skin, to sweet potatoes that are grey on the outside and bluish-purplish inside. **Selection:** 

Choose potatoes that are smooth skinned without any cracks, holes or dark spots. Sweet Potatoes should be firm and crisp, and not soft, wrinkled or "bendy". Do not buy sweet potatoes that are beginning to sprout "eyes".

### Storage and Handling:

Sweet Potatoes should be stored in a cool, dry place, out of sunlight, and away from onions, garlic and other items that are stored in a cool place. Scrub sweet potatoes well and dry well before cooking.

#### Nutritional Benefits:

Sweet potatoes can be enjoyed as a starch or a vegetable. They are high in Vitamin C, A and Manganese, as well as memory boosting anti-oxidants, thanks to their awesome purple color. Property of Smart Partners, LLC ©

# **Easy Ways To Enjoy Sweet Potatoes**

- \* Purple Sweet Potatoes are just as versatile and delicious as orange white or yellow sweet potatoes, and can be used in any recipes where other varieties are used.
- \* Purple Sweet Potatoes tend to be less sweet than orange or yellow sweet potatoes, and can be baked like regular potatoes with similar results.
- \* Sweet Potatoes are excellent roasted, steamed boiled, stewed and even grilled!
- \* How about a Sweet Potato Pie or Mashed Sweet Potatoes to go with the turkey this Thanksgiving?



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