Batata Dulce de Vega

**Ingredients:**
- 2 sweet potatoes
- Cumin powder
- Ginger powder
- 2-3 tbsp. olive oil

**Adapted from Eusebio Vega-Cintron from the Isla del Encanto, Puerto Rico**

**Preparation:**
1. Peel two sweet potatoes and cut into chunks.
2. Place in a 9x13 cooking dish.
3. Sprinkle cumin powder and ginger powder.
4. Add 2-3 tbsp. of olive oil and toss.
5. Cook in oven at 375 degrees until brown and crispy.
6. If you prefer a “sweeter” option, substitute cumin with cinnamon.

---

Fruity Pomegranate Dessert

**Ingredients:**
- 2 nectarines, pitted and halved
- 2 peaches, pitted and halved
- 1 pound apricots, pitted and halved
- 1 cup pomegranate seeds
- 1 tbsp. honey
- 2 tbsp. lime juice
- ½ cup chopped mint
- ½ cup chopped fresh basil leaves
- 1 tbsp. cinnamon

**Submitted by Carmen of San Antonio, Texas, participant in Rx for Better Breast Health**

**Preparation:**
1. On a hot grill, cook all the fruits except pomegranate seeds flat side down until dark grill marks form, about 3-5 minutes.
2. Remove fruit from grill, cut into small pieces and let cool.
3. Place fruit in bowl and sprinkle pomegranate seeds and cinnamon over top.
4. Combine honey and lime juice in small bowl and drizzle over top of the grilled fruit.
5. Sprinkle mint and basil leaves and serve immediately at room temperature.