



## **SPICED HERB ROASTED SWEET POTATO WEDGES**

### ***INGREDIENTS:***

3 medium sweet potatoes, scrubbed clean  
2 tbsp olive oil  
1/2 tsp hot chili powder  
1 tsp dry thyme  
salt and pepper to taste

### ***INSTRUCTIONS:***

- Preheat the oven to 450 F
- Scrub clean the sweet potatoes then dry in paper towels.
- Cut the sweet potatoes in half and then cut each half into four equal sized wedges.
- Place sweet potato wedges in a large mixing bowl and drizzle olive oil. Mix to coat evenly.
- Add the seasonings and mix to coat evenly.
- Arrange the sweet potato wedges on a lined baking sheet.
- Place into the preheated oven and roast until the potatoes are browned and crispy on the outside but tender on the inside, 20 to 25 minutes. For crispier wedges, keep 5 more minutes.