



Savory Sweet Potato Wedges

Ingredients

- 3 pounds Sweet potatoes cut into wedges
- 4 tablespoons olive oil
- 1 teaspoon cumin
- 1 teaspoon coarse ground black pepper
- 1 teaspoon chili powder
- 1 teaspoon paprika
- 1/8 teaspoon cayenne
- 1 teaspoon salt
- 1 teaspoon chopped rosemary

Preparation

- Preheat oven to 400F
- In a large bowl whisk in the herbs with the olive oil and then mix in the sweet potatoes
- Arrange the sweet potatoes in a single layer in a large baking pan or cookie sheet rubbed well with olive oil.
- Roast for 30-45 minutes in the 400F oven until slightly brown and crispy. Move them around occasionally to keep them from sticking.