

Oven Roasted Sweet Potatoes



Ingredients:

- 2 lb sweet potatoes, peeled and cut into wedges
- 2 T olive oil
- 1/2 t dry mustard
- 1 T garlic, powder
- 2 t rosemary, minced fresh
- 1/2 t salt

Preparation:

1. Preheat oven to 450°F.
2. Peel and cut each lengthwise into wedges.
3. Combine sweet potatoes and all ingredients in a large bowl.
4. Toss to coat potatoes.
5. Place potatoes in a single layer on a baking sheet.
6. Bake for 30 minutes. Potatoes need to be soft and lightly browned. Turn potatoes halfway through cooking time.

Makes 8 servings



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