

Savory Roasted Sweet Potatoes



Ingredients:

- 2 pounds sweet potatoes, thinly sliced
- 2 tablespoons olive oil
- 1 tablespoon brown sugar
- 1 teaspoon paprika
- 1/8 teaspoon garlic powder
- 1/4 teaspoon salt

Directions:

1. Preheat oven to 400F.
2. In a small bowl, stir together brown sugar, paprika, garlic powder, and salt.
3. Place the sweet potatoes in a large bowl and add the olive and spice mixture.
4. Toss until the sweet potatoes are evenly coated.
5. Arrange the sweet potatoes in a casserole dish, stacked like a roll of coins.
6. Cover the dish with foil and roast for 30 minutes.
7. Remove the foil and cook another 15 minutes or until soft.

Makes 6 servings.



This message brought to you by
Tarrant County Public Health
<http://health.tarrantcounty.com>