*Roasted Sweet Potatoes*

### *4-6 Servings*

### **Ingredients**

#### 4-5 Sweet potatoes

#### 2 Tbsp canola oil or other oil

#### 1 tsp garlic powder

#### 2 tsp salt

#### 1 tsp black pepper

### **Directions**

1. Preheat the oven to 450 degrees Fahrenheit.
2. Wash dry and peel skin off sweet potatoes. Use a knife and cut the sweet potatoes in half from tip to tip, safely. Keep your hand away from the knife. Cut potatoes into multiple slices like fries. Then cut the slices in to small square chunks.
3. In a large bowl, mix sweet potatoes with the oil, garlic powder, salt and pepper.
4. Drizzle a baking sheet with oil and place the sweet potatoes in an even layer. Bake for about 25 minutes, until the sweet potatoes are cooked, tender or lightly browned. (No need to stir!) Serve warm and enjoy!

**Recipe Reference**

### ROASTED SWEET POTATO

<https://www.acouplecooks.com/roasted-sweet-potatoes/>

### HOW TO CUT SWEET POTATO

<https://kristineskitchenblog.com/honey-roasted-sweet-potatoes/>

A collage of sushi

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