



Chips Alternative

Roasted Sweet Potato Wedges



Servings: 4
Total Time: 40 mins
Cooking Time: 30 mins
Pre-heat Oven to 180°C



INGREDIENTS

1kg sweet potatoes (2-3 large)

2 Tbsp light olive oil

1 tsp barbeque spice

½ tsp chilli flakes or paprika powder

freshly ground salt, to taste



TIP

Lots of men don't like sweet potatoes but these don't taste like them at all.

Just serve these to the men unbeknowingly - they will love them!

METHOD

Wash the sweet potatoes well and remove any knots with a scoring knife. Peel the potatoes if you wish but it's not really necessary.

Slice the potatoes into wedges lengthwise.

In a roasting pan, combine the oil with the barbeque spice & chilli flakes (or paprika).

Toss in the potatoes & coat well with the spicy oil.

Stand the potatoes up on their skins and roast in the oven for 30 mins, taking care not to let them burn.

Transfer the wedges to a serving dish and sprinkle with freshly ground salt to taste.

SERVING SUGGESTION

Goes great with Peri-Peri Baby Chickens or even Homemade Hamburgers!

