



Sweet Potato Wedges

4-6 servings

INGREDIENTS

- 2 Large sweet potatoes, peeled and cut into wedges
- 2 1/2 TBSP olive oil
- 1 1/2 tsp salt
- 1 tsp sugar
- 1 TBSP Italian seasoning (optional)
- 1/2 tsp black pepper

DIRECTIONS

1. Preheat oven to 450°F. Line a large baking sheet with foil; place a baking rack onto prepared baking sheet, set aside.
2. Place the sweet potato wedges in a large bowl and add the remaining ingredients. Mix well, making sure each wedge is coated with oil and spices.
3. Arrange the wedges in a single layer on the baking sheet. Bake for 30 minutes, then turn on the broiler and bake for another 3 - 5 minutes until they're browned and crispy.
4. Cool wedges on pan for 5 minutes then enjoy!



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