

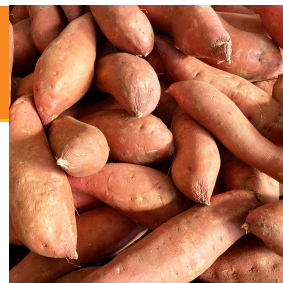
# Sweet Potato Wedges

Prep Time: 10 min

Cook Time: 30 min

Servings: 4

These sweet Potato Wedges are perfectly crispy and highly nutritious. They are great as a side dish or snack that everyone will love. Try these with a Greek Yogurt Chive Dipping Sauce: 1 cup plain Greek yogurt, 1 tablespoon lemon juice, 2 tablespoons chives, ¼ teaspoon salt, ¼ teaspoon pepper.



## Ingredients

- 3 large sweet potatoes
- 1/2 tsp salt
- 1/4 tsp pepper
- 3 Tbsp oil

## Steps

1. Heat oven to 400°F.
2. Wash sweet potatoes well and pat dry (no need to peel).
3. Cut each potato in half lengthwise, and then cut each half into 8 wedges.
4. In a large bowl, combine the cut potatoes, salt, pepper and oil. Toss until potatoes are evenly coated.
5. Arrange potatoes in a single layer on a baking sheet.
6. Bake for 15 minutes, turn halfway, and continue baking for an additional 15 minutes.
7. Bake until edges are crisp and potatoes are fork tender.
8. Enjoy hot!