

SWEET POTATO WEDGES

These sweet potato wedges are one of my most loved recipes from the blog and one of my personal favorites too. I've made them hundreds of times and they're always so popular. I serve these as a side dish with just about everything, but I especially love them dunked into my Classic Guacamole (page 159).

Serves 4

3 large sweet potatoes
olive oil
1 heaping tablespoon ground
cinnamon
1 heaping tablespoon paprika
12 sprigs of fresh rosemary
salt

Preheat the oven to 400°F (convection 350°F).

Slice the sweet potatoes into thick wedges. Place these on a baking sheet and drizzle a generous amount of olive oil over them. Then sprinkle the cinnamon, paprika and salt over them and stir well so that all the potatoes are covered with seasoning.

Lay the sprigs of rosemary on top of the potatoes. Finally, bake them for about an hour, turning them over once or twice during this time. You want them to cook until they're perfectly soft and tender.