

Roasted Sweet Potato Wedges

Ingredients:

- 3-4 medium sweet potatoes
- 3 tablespoons olive oil
- $\frac{3}{4}$ teaspoon salt
- 1 teaspoon garlic powder
- 1 $\frac{1}{2}$ teaspoons smoked paprika
- 1 $\frac{1}{2}$ teaspoons dried oregano
- 1 teaspoon dried thyme
- Black pepper

Directions:

1. Preheat oven to 400°F.
2. Scrub sweet potatoes and chop them in to wedges, leaving the skin on.
3. In a large mixing bowl, toss sweet potato wedges with olive oil until evenly coated.
4. Sprinkle on the spices and seasonings, then toss again.
5. Spread sweet potatoes evenly on a large metal baking sheet.
6. Bake in pre-heated oven for 30-40 minutes, stirring at least once, until potatoes are tender and lightly crispy around the edges.
7. Enjoy!