

Roasted Sweet Potatoes

4 small sweet potatoes (about 1 ½ pounds), peeled and cut into wedges or slices

2 tablespoons olive oil

Optional seasonings: dried basil, oregano, garlic, ginger, cinnamon

Preheat oven to 450 degrees F. On a baking sheet, arrange sweet potato wedges in single layer. Drizzle with oil and seasonings (of your choice). Toss to cover. Roast about 40 minutes, turning potatoes until they are cooked and crisp.

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