

# Grilled Sweet Potato Wedges

*Valerie Bertinelli*

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*3 large sweet potatoes*  
*1 tablespoon olive oil*  
*1 1/2 teaspoons chili powder*  
*salt (to taste)*  
*olive oil (for drizzling)*  
*flaky salt (for sprinkling)*

In a pot, place the sweet potatoes. Cover with cold water. Bring to a simmer over medium-high heat. Cook until easily pierced with a knife, 25 to 35 minutes. Drain. Let cool slightly.

Cut the potatoes into 1/2-inch wedges.

Brush the potatoes with olive oil and sprinkle with chili powder and a little salt.

Grill over medium-high heat, turning once, until well marked, 2 to 5 minutes per side.

Remove to a platter. Drizzle with olive oil and sprinkle with flaky salt.

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Per Serving (excluding unknown items): 541 Calories; 15g Fat (24.9% calories from fat); 7g Protein; 97g Carbohydrate; 13g Dietary Fiber; 0mg Cholesterol; 89mg Sodium. Exchanges: 6 1/2 Grain(Starch); 3 Fat.