

# Maple-Chili Sweet Potatoes

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*2 tablespoons olive oil  
2 tablespoons maple syrup  
1 teaspoon chili powder  
1/4 teaspoon cayenne pepper  
1/4 teaspoon salt  
2 medium sweet potatoes, cut in  
1/2-inch chunks*

Preheat the oven to 425 degrees.

In a bowl, whisk together the olive oil, maple syrup, chili powder, cayenne and salt. Toss with the sweet potatoes.

Roast on a rimmed baking sheet until golden brown and tender, stirring halfway through, 35 to 40 minutes.

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Per Serving (excluding unknown items): 624 Calories; 28g Fat (40.0% calories from fat); 5g Protein; 91g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 596mg Sodium. Exchanges: 4 1/2 Grain(Starch); 5 1/2 Fat; 2 Other Carbohydrates.