
Roasted Sweet Potatoes

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2 pounds unpeeled sweet potatoes

3 tablespoons olive oil

1 teaspoon salt

few grinds pepper

Trim and peel the sweet potatoes. Cut into 1-1/2-inch chunks.

In a bowl, toss the sweet potatoes with the olive oil, salt and pepper.

Spread on a rimmed baking sheet.

Roast in the oven at 425 degrees, stirring once, until browned and very tender, 50 to 60 minutes.

Side Dishes

Per Serving (excluding unknown items): 358 Calories; 41g Fat (100.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 2132mg Sodium. Exchanges: 8 Fat.