RECIPE

Roasted Sweet Potatoes

Crisp-edged sweet potato chunks roasted with smoked paprika, a simple side for a fall dinner.

MAKES

4 servings US Metric

TOTAL

45 min

Ingredients

- [ ] 2 lb sweet potatoes, scrubbed, skins on
- [ ] 2 tbsp olive oil
- [ ] 1 tsp smoked paprika
- [ ] ½ tsp garlic powder
- [ ] ½ tsp salt
- [ ] ¼ tsp black pepper
- [ ] Parchment paper for the pan

Method

1. Heat the oven to 425 °F with a rack in the middle. Line a large rimmed sheet pan with parchment.
2. Cut the sweet potatoes into 1-inch chunks, skins on. Pat them dry with a towel.
3. Toss them on the pan with the oil, paprika, garlic powder, salt and pepper. Spread them out so that no piece touches another. Use two pans if you need to.
4. Roast 20 minutes. Flip each piece with a spatula and roast 10 to 15 minutes more, until the edges are browned and a fork slides in with no push.
5. Serve hot. Oven roasting needs no change a mile up, so the times are the same as at sea level.