



Savory Spiced Sweet Potato Wedges

Perfect side to serve with those burgers or dogs

2 sweet potatoes with skins, cut into thick wedges

2 Tablespoons olive oil

1/4 teaspoon ground mustard

1 teaspoon curry powder

1/8 teaspoon ground red pepper

1/4 teaspoon onion powder

1/4 teaspoon ground cinnamon

Salt and ground black pepper to taste

Sweet Chili Dipping Sauce

1/4 cup ketchup sauce

1/4 cup sweet chili sauce

Preheat oven to 425-degree F Foil line shallow baking pan for easier clean-up.

Toss potatoes with oil, mustard, curry powder, red pepper, onion powder, cinnamon, salt and black pepper. Place potato wedges in single layer on

baking pan. Bake for 20 minutes in preheated 425-degree F oven; flip wedges over; continue to bake for 15 minutes or until crispy.

Prepare Chili Dipping Sauce: Combine ketchup and sweet chili sauce; serve with crisp sweet potato wedges. Serves: 2 to 4

About the Recipe: Sweet potato wedges are tossed with a savory curry flavored seasoning, roasted in the oven until crisp, and served warm with a spirited ketchup mixed with sweet chili sauce. So simple; so delicious!