PAPRIKA SWEET POTATOES

Servings 4 | Prep time 10 min | Cook time 40 min | Total Time 50 min

INGREDIENTS

- 2 lbs Gwenyn Hill sweet potatoes
- 2-3 Tbsp olive or avocado oil
- 1 tsp smoked paprika
- 2 tsp minced thyme
- 1 tsp whole coriander (crush with mortar and pestle)

Salt to finish

DIRECTIONS

- o Preheat oven to 400F
- Peel sweet potatoes and slice into wedges, lengthwise in half and each half into thirds or quarters depending on size of potato
- o In a mixing bowl whisk oil, paprika, thyme, coriander together
- o Add sweet potatoes and toss until evenly coated
- \circ Distribute evenly on baking sheet with parchment paper, no overlapping or touching
- o Place in oven for 20 mins
- o Rotate wedges to another side and bake 20 mins more
- $\circ\quad$ Remove from oven and finish with salt immediately
- o Let cool for 5 mins