

Roasted Sweet Potatoes



INGREDIENTS

- 2 POUNDS SWEET POTATOES (2-3 POTATOES), CUT INTO 1/2 INCH CUBES
- 2 TABLESPOONS OF OLIVE OIL
- 1/2 TEASPOON CUMIN
- 1/2 TEASPOON GARLIC POWDER
- 1/2 TEASPOON PAPRIKA
- SALT AND PEPPER, TO TASTE

DIRECTIONS

1. PREHEAT YOUR OVEN TO 425 DEGREES FARENHEIT (220 DEGREES CELSIUS).
2. PEEL THE POTATOES (IF YOU'D LIKE) AND CUT INTO 1/2-INCH CUBES.
3. ADD THE AVOCADO OIL AND SPICES TO THE SWEET POTATOES. USE YOUR HANDS TO TOSS EVERYTHING TOGETHER UNTIL IT'S WELL MIXED.
4. ARRANGE THE SWEET POTATO IN A SINGLE LAYER ON A LARGE BAKING SHEET, MAKING SURE THERE'S SPACE BETWEEN THE CUBES.
5. ROAST FOR 30-35 MINUTES. STIR THE POTATOES HALF WAY THROUGH TO ENSURE ALL SIDES ARE COOKED THROUGH.

