

Sweet potato wedges



Serves 2

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You will need:



2
Sweet potatoes



1 tablespoon
Olive oil



1 tablespoon
Smoked paprika



Salt and pepper
(to season)

Method

1. Preheat oven to 180°C.
2. Thoroughly rinse potatoes under cold water. Chop into wedges.
3. Place the chopped potatoes in a bowl. Add olive oil, paprika and salt and pepper. Mix until the potatoes are coated.
4. Grease a medium baking tray or line with baking paper. Place sweet potato wedges on the tray. Be sure the wedges are not touching.
5. Bake for 50 minutes until soft. Remove from oven and serve.

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STEPS IN PICTURES

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STEP 1:

Preheat oven to 180°C.



STEP 2:

Thoroughly rinse potatoes under cold water. Chop into wedges.



STEP 3:

Place the chopped potatoes in a bowl. Add olive oil, paprika and salt and pepper. Mix until the potatoes are coated



STEP 4:

Grease a medium baking tray or line with baking paper. Place sweet potato wedges on the tray. Be sure the wedges are not touching.



STEP 5:

Bake for 50 minutes until soft. Remove from oven and serve.