

The Ultimate Roasted Sweet Potatoes

Saleha · 05/11/2021

**Prep Time**

40 minutes

Difficulty

Easy

Servings

4

Description

Sweet potatoes are among the most versatile foods that you can cook. They're amazing baked, boiled sauteed, fried and baked. Simple and delicious roasted sweet potatoes are a great addition to any meal. With a only few ingredients, sweet potatoes can be ready for dinner in just less than an hour. Sweet potatoes are an excellent source of fiber, carbohydrates as well as Vitamins A and C. Roasting these delicious vegetables is a great option to make your children happy. They're simply amazing! Follow these step-by-step directions for getting these turned out perfect each roasted sweet potatoes time

Ingredients

- 1 lb. sweet potato peeled and cubed into 1
- 1 tbsp. extra-virgin olive oil
- Kosher Salt
- Freshly ground black pepper

Instructions

1. Preheat oven to 450°. On a large baking sheet, toss sweet potatoes with oil and season with salt and pepper.
2. Roast until tender, tossing halfway through, 25 to 30 minutes.